Easy Oyster Stew

Casey Gardner



Ingredients

- 1 pint of oysters and the liquor (oyster juice)
- 1 cup heavy whipping cream
- ½ cup butter, preferred unsalted
- Small onion finely chopped, optional
- 3 stalks celery finely chopped, optional
- 3 cups milk (preferred whole milk)
- Salt, pepper, cayenne, paprika and Old Bay to taste.

Instructions

1. **Drain Oysters,** be sure to save the liquor.

2. **Melt butter** in a large saucepan or Dutch oven on low/medium heat.

3. **Add in** onions and celery to melted butter. Cook gently until soft & translucent.

4. **Mix in** oyster liquor, heavy whipping cream and milk into a saucepan. Bring to a low simmer. DO NOT bring to a boil. Add oysters. Cook until edges start to curl up (approx. 3-4 min), stirring frequently. Add the remaining seasoning.

5. **Serve:** Ladle stew into bowls and serve hot with choice of bread or oyster crackers.