

Mother's Oyster Stew

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
butter	1 stick	
onion	1 small	grated
garlic	1 clove	crushed
raw oysters	3 pints	save the juice!
half-and-half	4 cups	
cooked white potatoes	1 cup	diced
salt & pepper	to taste	
parsley	1/3 cup	chopped

- Sauté the onion and garlic in the butter in a sauce pan.
- Gently add the oysters and the juice, carefully picking out any shell pieces, and add the half-and-half, potatoes, salt & pepper to the sauce pan.
- Warm over low heat until the oysters float. Then turn off the heat and stir in the parsley.

NOTE: This was our traditional Christmas Eve dinner, followed by Midnight mass. Upon returning home, we enjoyed a glass of champagne and the opening of one, only one, no matter much you begged, gift each.

Soup - Hot