

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