

Golden Oyster Stew

★★★★★

Oyster liquor is the liquid found in the container with shucked oysters (or inside the shell of whole oysters). Enjoy this stew on a cold evening or freeze for up to two months.

Cook: 25 mins

Total: 40 mins

Prep: 15 mins

Yield: Makes 6 servings



Ingredients

2 tablespoons butter

½ cup chopped onion

½ cup sliced celery

1 (8-oz.) package sliced fresh mushrooms

2 tablespoons all-purpose flour

2 cups milk

1 cup (4 oz.) shredded sharp Cheddar cheese

1 (10 ¾-oz.) can cream of potato soup, undiluted

1 (2-oz.) jar diced pimiento, undrained

Directions

Step 1

Melt butter in a Dutch oven over medium heat; add onion and celery, and cook, stirring occasionally, 8 minutes or until tender. Add mushrooms, and cook, stirring occasionally, 5 minutes. Add flour, and cook, stirring constantly, 1 minute.

Step 2

Gradually stir in 2 cups milk; cook, stirring often, 5 minutes or until mixture is thickened and bubbly.

Step 3

Reduce heat to low, and stir in cheese and next 5 ingredients. Cook, stirring often, 3 minutes or until cheese melts and mixture is hot.

Step 4

Add oysters and oyster liquor, and simmer 3 minutes or just until edges of oysters begin to curl. Serve with crackers, if desired.

1/4 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon hot sauce

1 (12-oz.) container
standard oysters,
undrained

Saltines or oyster
crackers (optional)

can. serve with crackers, if desired.

Step 5

Note: To make ahead, prepare the stew through Step Freeze the mixture in a large zip-top plastic freezer bag for up to 2 months. Thaw in the refrigerator overnight. Heat in a Dutch oven over medium-low heat 10 minutes or until thoroughly heated. Proceed with recipe as directed in Step

Step 6

Choosing the Best: Fresh shucked oysters are found in the seafood department of supermarkets or at seafood markets. We don't recommend substituting canned oysters in this recipe. Fresh oysters come in 12-oz. containers and range in size from standards (the smallest) to counts (the largest). Standards and selects are the most economical and are the best choices for oyster stew.

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