

Oyster Stew

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This oyster stew is elegant and satisfying I serve it hot alongside some toasted homemade bread Try adding a drop or two of hot sauce if you like its delicious

Ingredients

- - ½ cup butter - 1 cup minced celery - 3 tablespoons minced shallots - 1 quart half-and-half cream - 2 (12 ounce) containers fresh shucked oysters
- undrained - 1 pinch cayenne pepper
- or to taste - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a large skillet over medium heat. Add celery and shallots; cook and stir until shallots are tender
2. 3 to 5 minutes. Dotdash Meredith Food Studios Heat half-and-half in a large pot over medium-high heat. Add the celery and shallot mixture
3. and stir continuously until just about to boil. Add oysters and their liquid
4. and season with cayenne pepper
5. salt
6. and pepper. Dotdash Meredith Food Studios Cook
7. stirring continuously
8. until oysters curl at the ends. Turn off the heat and serve immediately. Dotdash Meredith Food Studios