



Grandpa39s Oyster Stew

Savannah · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Born and raised on the water oystering is in chef Madden Surbaughs blood Every year at Christmas his grandfather made his famous oyster stew a creamy bisque perfect for any occasion

Ingredients

- - 2 tablespoons butter - 1 clove garlic
- crushed - 2 shallots
- minced - ½ cup dry sherry or dry white wine - 24 freshly shucked oysters
- oyster liquor reserved - 1 ½ cups whole milk - 1 ½ cups heavy cream - 2 tablespoons chopped fresh flat-leaf parsley - sea salt to taste - 1 pinch sweet paprika - 1 cup oyster crackers

Instructions

1. Stir butter and garlic in a stockpot over medium heat until butter begins to brown. Remove garlic and discard. Stir shallots into browned butter. Cook and stir until translucent
2. 5 to 7 minutes. Pour sherry over shallots in the stockpot and bring to a boil while scraping any browned bits off of the bottom of the pot. Simmer until liquid is reduced by half
3. 3 to 5 minutes. Pour reserved oyster liquor
4. milk
5. and cream into the stockpot; bring mixture to a simmer. Reduce heat to medium-low and stir in oysters; cook until oyster edges begin to ruffle
6. about 3 minutes. Remove from heat. Stir in parsley; season with sea salt to taste. Ladle into bowls and garnish with sweet paprika and oyster crackers. Recipe Tip If using canned oysters
7. drain the oysters over a bowl to collect the liquid. Then use this liquid in place of oyster liquor.