

Breaking Bread

with the
Williams Family...
Ingrid's Recipes



Golden Oyster Stew

Oyster liquor is the liquid found in the container with shucked oysters (or inside the shell of whole oysters).

Ingredients:

- 2 tablespoons butter
- 1/2 cup chopped onion
- 1/2 cup sliced celery
- 1 (8 oz.) package sliced fresh mushrooms
- 2 tablespoons all-purpose flour
- 2 cups mild milk
- 1 cup (4 oz.) shredded sharp Cheddar cheese
- 1 (10 3/4 oz.) can cream of potato soup, undiluted
- 1 (2 oz.) jar diced pimiento, undrained
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon hot sauce
- 1 (12 oz.) container standard oysters, undrained

1. Melt butter in a Dutch oven over medium heat. Add onion and celery; cook, stirring occasionally until tender. Add mushrooms, cook, stirring occasionally for 5 minutes. Add flour; cook, stirring constantly for 1 minute.
2. Gradually stir in 2 cups milk; cook, stirring often for 5 minutes or until mixture is thickened and bubbly.
3. Reduce heat to low and stir in cheese and next 5 ingredients. Cook, stirring often until cheese melts and mixture is hot.
4. Add oysters and oyster liquor and simmer 3 minutes or until edges of oysters begin to curl.