

Oyster Stew

Ingredients:

5 cups chopped Celery
1 stick Butter
2 tsp Salt
1 quart Cream
1 quart Half & Half
4 (8 oz) cans fresh Oysters
Salt to taste
Black pepper, freshly ground
Oyster crackers

Directions:

Sauté celery in butter and 2 tsp of salt until almost all the aromatic taste is gone from the celery.

The celery will have just started to soften.

Grind in some black pepper when the celery is almost ready.

Add most of the juice from the oysters.

Then add the cream and Half & Half & heat to near boiling while stirring.

Try to avoid hard boiling.

Add oysters and remainder of juice and quickly heat to serving temperature.

(The trick is to heat it as fast as you can so the oysters won't cook much.)

Salt and grind in black pepper to taste.

Serve with oyster crackers.