

OYSTER STEW

Serves 8



There's nothing like a hearty oyster stew to take the chill off a cold winter's day. While not for the calorie conscious, this rich and creamy elixir, laden with lots of delicious Jamestown oysters, will warm you to the core.

..... I N G R E D I E N T S

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|-----|-----|-------------------------|-----|-----|--|
| 2 | | slices bacon, diced | 1/2 | C | parsley, finely chopped, extra for garnish |
| 1/2 | C | butter | | | |
| 1 | C | onion, diced | 1/2 | tsp | salt |
| 1 | C | celery, diced | 1/2 | tsp | pepper |
| 1 | | clove garlic, crushed | 1/2 | tsp | thyme |
| 4 | T | flour | 1/4 | tsp | cayenne |
| 1 | C | clam juice | 1 | C | heavy cream |
| 1/4 | C | dry sherry | 16 | oz. | oysters, shucked, with their liquor |
| 12 | oz. | evaporated milk (1 can) | 1 | T | Worcestershire sauce |

..... D I R E C T I O N S

Spread the bread cubes out on a large baking sheet. Place in the oven and toast until golden brown. Remove from the oven, transfer the toasted bread to a large bowl, and set aside.

Melt the butter in a large saucepan over medium high heat. Stir in the onions and celery and cook for about 15 minutes, until the vegetables are soft. Remove from the heat, then stir in the parsley, sage, thyme, salt, pepper and nutmeg.

Pour the vegetable mixture over the bread cubes, along with the oysters, stock and eggs. Fold this mixture together until everything is fully incorporated.

If you are baking a turkey, spoon the stuffing into the bird while moist, then bake according to directions.

If you are cooking the stuffing in a casserole, fill a large oven-proof dish and bake, uncovered in a 350F degree oven, for 40 minutes until nicely browned.

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