

Oyster Stew



A Taste of *The Café* AT THE FRICK

Serves: Yields 2 Quarts

Prep Time: 40 minutes, Cook time - 35 minutes

Ingredients

One large yellow onion, diced
Six stalks celery, diced
6 garlic cloves, minced
4 ounces butter
1/4 cup flour
1/4 teaspoon cayenne
1 teaspoon ground mace
1 Tablespoon paprika
2 quarts chicken stock
2 large potatoes, diced
2 bay leaves
1 pint heavy cream
3 Tablespoons parsley, chopped
1 pint oysters, with liquid
Salt & pepper to taste

Procedure

Sauté the onions, celery, and garlic together with the butter until translucent, then add the flour, stirring continually until combined. Next add the mace, cayenne, and paprika, stirring another minute. Then add the chicken stock, potatoes, bay leaves, and simmer until the potatoes are tender. Next add the heavy cream, parsley, and oysters with liquid - once the oysters start to curl up on the sides, it is done (careful not to overcook the oysters). Add salt & pepper to taste. *Bon Appetit!*