

OYSTER STEW

1/2 Pint extra small or petite Oysters

1 1/2 quarts whole milk

1 teaspoon salt

Black pepper

1 tablespoon Worcestershire sauce

Paprika

3 drops Tabasco sauce

1/4 cube butter

Onion salt

Drain oysters, saving nectar. Combine cold milk, oyster nectar, salt, pepper, Tabasco, Worcestershire sauce, onion salt and bring to simmer. Do NOT boil. Add oysters and let simmer about one minute. Place one pat of butter in each stew bowl, add hot stew and dash of paprika. Serves 5. Courtesy of Oregon Oyster Farms.

