



OYSTER STEW

This recipe makes an oyster stew that has been a traditional holiday meal for many families.

It is best served immediately.

This stew is often served in smaller sized bowls.

1/4 cup butter or margarine

1 Pint Oysters - check the oysters and remove any shell remnants

3/4 cup cold water

1 tsp. Salt - (More or less depending upon your taste - add more to taste)

1/2 tsp Celery Salt

1 tsp. Paprika

4 cups WHOLE milk - (If desired you can substitute heavy cream or 2-percent milk)

Melt butter or margarine over high heat.

Add oysters - water, salt, celery salt and paprika

Cook until oysters curl at edges then slowly add milk.

When mixture just reaches boiling point - quickly remove from heat.

Serve at once - Serves 4 to 6 or more when served in cups