

Our State eats

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Oyster Stew

Yield: 4 servings.

- 1 quart select North Carolina oysters
- 2 tablespoons butter
- ½ cup sweet onion, diced
- Juice from 1 lemon
- 2 tablespoons all-purpose flour
- 3 cups seafood broth
- ½ cup sweet onion, diced
- 1 cup cream sherry
- 6 ounces Brie cheese, rind removed, cut into 1-inch chunks
- 1 cup whole milk
- 1 cup whipping cream
- Salt and white pepper
- Fresh chives (for garnish)

Drain oysters, reserving liquor. Set aside.

Melt butter in a large saucepan over medium-high heat. Stir in onion and lemon juice; cook, stirring, for 2 minutes. Sprinkle with flour; cook and stir 1 minute more.

Add broth and sherry; bring to a boil. Reduce heat to low. Simmer 20 minutes.

Add Brie to soup; stir to melt. Stir in reserved oyster liquor, milk, and cream; season to taste with salt and pepper. Heat until very hot. Remove from heat just before liquid starts to boil.

Add oysters. Cover and let stand for 1 minute. Serve in soup bowls and garnish with fresh chives.



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