

# Simple Oyster Stew

THE BONES FOR THIS RECIPE COME FROM [THE SPLENDID TABLE](#). WE'VE ADJUSTED THE OYSTER AMOUNTS TO REFLECT THAT WE LIVE IN A PLACE WHERE OYSTERS ARE BOTH EXCELLENT AND ABUNDANT.

## INGREDIENTS

1 quart shucked oysters in their liquid  
4 tablespoons butter  
2 medium shallots, minced  
1 clove garlic, minced  
salt and freshly cracked black pepper to taste  
4 cups milk  
2 cups heavy cream  
2-3 drops Tabasco sauce, or to taste  
oyster crackers, for serving

## DIRECTIONS

1. Pour the oysters and their liquid through a strainer, catching the liquid in a bowl.
2. Pick the oyster meats up from the strainer one by one, checking for sand or bits of shell, and set them aside in a separate container. Put both liquid and oysters in the fridge to chill.
3. Melt the butter in a large, heavy-bottomed soup pot over medium heat.
4. Stir in the shallots and cook, stirring often, until the shallots are soft and fragrant.
5. Add the garlic, a few pinches of salt (remember the oysters are salty to go easy) and a few generous cranks of pepper.
6. Stir in the milk, cream, oyster liquid, and Tabasco.
7. Bring everything to a simmer and turn the heat down to as low as it goes.
8. Cook gently for several minutes—take care not to bring past a simmer, you don't want the soup to boil.
9. Just before you're ready to eat stir in the oysters and cook for a minute or two until their edges begin to get frilly.
10. Serve piping hot with oyster crackers, Tabasco, and black pepper on the table

## NOTES

Grilled or crusty bread make an excellent alternative to the oyster crackers.