

Our State eats

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Wrightsville Beach Oyster Stew

Yield: 10-12 servings.

- 1 cup (2 sticks) butter
- 4 small onions, chopped
- 1 bunch celery, chopped
- 8 ounces sliced mushrooms
- ¼ teaspoon minced fresh garlic
- 1½ cups all-purpose flour
- 1 (2-ounce) jar pimientos
- 1½ teaspoons thyme
- 1½ teaspoons peper
- 1¼ teaspoons salt
- 8 cups milk
- 8 cups heavy cream
- 1 gallon shucked oysters with oyster liquor

Melt butter in a large stockpot over medium heat.

Add onions, celery, mushrooms, and garlic, and sauté until tender. Reduce heat to low.

Add flour, undrained pimientos, thyme, pepper, and salt. Cook for 3 minutes, stirring constantly.

Add milk, cream, and undrained oysters.

Simmer for 30 minutes or until the edges of the oysters curl. Do not boil. Ladle into soup bowls.



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