

Our State eats

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Simple Oyster Stew

Yield: 8 to 12 servings.

- 2 pints freshly shucked oysters with their liquor**
- 1 quart whole milk**
- Salt to taste**
- Lots of black pepper**
- 4 to 6 tablespoons butter**
- 1 bunch scallions, trimmed and sliced (optional, for garnish)**
- Buttered saltine crackers (for serving)**

Strain the oyster liquor through a fine-mesh sieve to remove any grit. Gently rinse the oysters.

In a large saucepan over medium heat, bring the milk to a simmer. Add the oysters and liquor. Return to a simmer and cook only until the oysters begin to curl around the edges, about 1 minute. Remove from heat. Season with salt and pepper.

Place a tablespoon of butter in each serving bowl and quickly fill with hot stew. Sprinkle with scallions, if desired. Serve immediately with saltines.

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