

Oyster Soup

Serves 4 to 6

3 – ½ cups water
2 dozen freshly shucked oysters, drained
½ cup chopped celery
½ cup chopped green onions
½ cup chopped onion
1 tablespoon plus ¼ cup unsalted butter
½ teaspoon finely chopped garlic
1/8 teaspoon dried thyme
1/8 teaspoon ground red pepper
1 bay leaf
¾ cup heavy cream
2 cups whole milk
½ cup all-purpose flour
1 teaspoon Kosher or sea salt
¼ teaspoon ground white pepper

Bring water to a boil in a medium saucepan. Add oysters and cook for 3 minutes. Remove oysters with a slotted spoon and reserve 3 cups of liquid. Set both aside.

In a Dutch oven over medium heat, cook celery, green onions and onions in 1 tablespoon butter, stirring constantly until tender. Stir in 2 – ½ cups of the reserved liquid, garlic, thyme, red pepper and bay leaf; bring to a boil. Stir in the cream, reduce the heat and simmer for 5 minutes. Stir in the milk and return to a simmer.

Melt the remaining ¼ cup butter in a small saucepan over low heat. Add the flour, stirring until smooth. Cook 1 minute, stirring constantly, then cook gently for 3 minutes more or until smooth (the mixture will be very thick).

Gradually add the flour mixture to milk mixture, stirring with a wire whisk until blended. Add oysters, salt and white pepper. Cook until thoroughly heated. Remove from the heat, discard bay leaf and serve immediately.