
Christmas Eve Oyster Stew

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 10

1/2 cup butter

2 pints fresh or canned oysters

1 pint cream

1 quart milk

1 1/2 teaspoons salt

pepper (to taste)

In a skillet, melt the butter. Add the oysters. Cook over low heat for 10 minutes.

In a large saucepan, combine the oysters and butter with the other ingredients. Simmer, stirring occasionally, for 20 minutes. Reheat before serving.

Soups, Chili, Stew

Per Serving (excluding unknown items): 258 Calories; 24g Fat (83.7% calories from fat); 4g Protein; 6g Carbohydrate; 0g Dietary Fiber; 80mg Cholesterol; 479mg Sodium. Exchanges: 1/2 Non-Fat Milk; 5 Fat.