

# Oyster and Guinness Soup

*Chatham Bars Inn - Chatham, MA*

*The Great Country Inns of America Cookbook (2nd ed) (1992)*

## Servings: 4

*6 ounces oysters and their juices*

*1 ounce bacon, diced*

*1 onion, diced*

*1 carrot, diced*

*2 stalks celery, diced*

*1 cup white wine*

*6 ounces Guinness Stout*

*1/2 cup fish stock*

*juice of 1/2 lemon*

*2 cups heavy cream*

*pinch fresh thyme, finely chopped*

*pinch fresh parsley, finely chopped*

*pinch freshly grated nutmeg*

*pinch saffron*

*1 egg*

*pinch salt*

*pinch Cayenne pepper*

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Cook the bacon until golden brown. Add the onions, carrots and celery. Cook until tender.

Add the white wine, Guinness, fish stock, lemon juice and the juice from the oysters. Bring to a boil and let simmer for approximately 20 minutes.

Add 1-1/2 cups of the heavy cream. Continue to cook for approximately 10 minutes more. Add the oysters, thyme, parsley and nutmeg along with the saffron. Let the soup simmer.

In a mixing bowl, whisk the eggs and the remaining heavy cream. Pour a small amount of the hot soup into the cream and egg mixture.

Then pour it back into the soup, stirring constantly. Slowly bring the soup to a boil while constantly stirring, until it is thickened and has a nice shine.

Remove the soup from the heat. Season with salt and cayenne pepper. Serve immediately.

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Per Serving (excluding unknown items): 544 Calories; 50g Fat (87.4% calories from fat); 7g Protein; 9g Carbohydrate; 1g Dietary Fiber; 224mg Cholesterol; 232mg Sodium. Exchanges: 1/2 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 9 1/2 Fat; 0 Other Carbohydrates.

Soups, Chili and Stews

## Per Serving Nutritional Analysis

Calories (kcal):

544

Vitamin B6 (mg):

.1mg

