

Oyster Artichoke Soup

Linda Mayer - Ocean Springs, MS
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

*2 dozen oysters
1 cup oyster juice or water
1/3 cup (plus more, if needed) butter
1 bunch green onions, chopped
1 medium onion, chopped
3 cloves garlic, minced
2 tablespoons chopped parsley
2 ribs celery plus fraves, chopped
2 cans (16 ounce ea) artichoke hearts
1 bay leaf
1 can (10-3/4 ounce) cream of mushroom soup
1 can (10-3/4 ounce) cream of potato soup
1 soup can (plus 1 cup) milk
salt (to taste)
pepper (to taste)
dash Tabasco sauce
1/4 cup sherry*

Preparation Time: 20 minutes**Cook Time: 25 minutes**

Place the oysters and oyster liquid in a Dutch oven. Heat until the oysters cook and the edges curl. Set aside.

In a saucepan in melted butter, saute' the onions, garlic, celery and parsley. Use a slotted spoon to remove the oysters, vegetables and seasonings.

In a food processor or blender, chop fine the oysters, vegetables, seasonings and artichoke hearts. Return the mixture to the Dutch oven. Add the bay leaf, soups, milk, oyster liquid, salt, pepper and Tabasco. Simmer over medium-low heat for 15 to 20 minutes. Stir often so the milk does not curdle.

Add the sherry before serving.

Best served with salad and crackers.

(if you prefer a thinner soup, add milk.)

Per Serving (excluding unknown items): 987 Calories; 55g Fat (52.5% calories from fat); 35g Protein; 78g Carbohydrate; 13g Dietary Fiber; 229mg Cholesterol; 3061mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 11 Vegetable; 1 Non-Fat Milk; 9 1/2 Fat; 1/2 Other Carbohydrates.