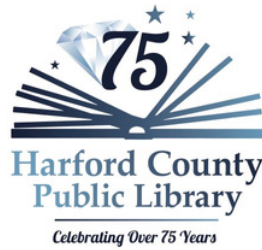




in
partnership
with



and



Our Common Table
NEW CHESAPEAKE
KITCHEN
with John Shields

CREAMY MARYLAND OYSTER – POTATO – LEEK SOUP

SERVES 6

INGREDIENTS

2 tbsp unsalted butter
4 leeks, thinly sliced including an inch of the green
1 medium onion, thinly sliced
3 medium russet potatoes, peeled and diced
3 cups chicken stock
1 tsp fine sea salt
¼ tsp white pepper
⅛ tsp nutmeg
½ cup half & half
18 freshly shucked oysters and their liquor
4 slices crisp cooked bacon, crumbled
Snipped fresh chives

DIRECTIONS

- 1** | Melt butter in a Dutch oven or stock pot over medium heat. Add leeks and onion. Cover and cook 5 minutes, or until softened. Add potatoes, broth, salt, pepper, and nutmeg and simmer for 15 minutes, or until potatoes are tender. Puree in a blender or food processor.
- 2** | Using a fine sieve, strain soup back into the pot. Add half & half and oyster liquor and bring to a simmer. Taste and correct seasoning with salt and pepper if needed. Add oysters to hot soup and cook for just 1 minute.
- 3** | Scoop out oysters and place 3 in each bowl. Ladle in hot soup. Top with crumbled bacon and chives.