



# Chesapeake Oyster Stew

## Ingredients

- Serves 8 to 10
- 3 strips of bacon
- 1 cup finely minced onion
- 1 cup finely minced celery
- 2 quarts half-and-half
- 1 quart shucked oysters, with liquor
- 3 tablespoons flour
- salt and white pepper, to taste
- Cayenne, to taste
- 1 teaspoon Chesapeake seasoning
- 2 tablespoons Worcestershire sauce
- 1 tablespoon butter

## Directions

1. In a heavy-bottomed pan, fry the bacon until crisp. Remove with a slotted utensil to paper towels to drain. Leave the bacon drippings in the pan. Add the onion and celery and cook in the bacon fat, stirring now and then, until their shapes almost disappear, about 4 to 5 minutes.
2. In a separate pan, heat the half-and-half, stirring until quite hot.
3. Heat the oysters with liquor in a third pan, just until the edges of the oysters begin to curl. Immediately drain the liquor into the hot half-and-half. Cover the oysters and set aside.
4. Blend the flour into the vegetables and cook, stirring, over low heat for 2 minutes.
5. Stir the hot half-and-half mixture into the vegetable mixture. Cook over medium heat, stirring constantly, until slightly thickened, about 5 minutes. Season lightly with salt, white pepper, cayenne, Chesapeake seasoning, and Worcestershire. The stew should be very savory but not salty.
6. To serve, pour the stew into a soup tureen, add the oysters, and stir. Drop the butter into the center and sprinkle with cayenne. Ladle into bowls and crumble the reserved bacon on top.