



Oyster Stew

Serves 4

Ingredients

4 large puff pastry shells
3/4 cup vegetable oil
1 cup flour
1 cup diced onions
1/2 cup diced celery
1/2 cup diced bell peppers
1 tablespoon minced garlic
2 quarts oyster liquid
2 dozen fresh-shucked oysters
3/4 cup sliced green onions
1/2 cup chopped parsley
salt and freshly ground black pepper, to taste
granulated garlic, to taste

Bake pastry shells according to package directions, set aside.

In a heavy-bottomed sauce pot, heat oil over medium-high heat. Whisk in flour, stirring constantly until a dark brown roux is achieved, about 20 minutes. Add onions, celery, bell peppers, and minced garlic. Cook 3 to 5 minutes or until vegetables are wilted. Slowly add oyster liquid and whisk until well blended. Remember that once fresh oysters are added, natural juices will thin out stew. Simmer 20 to 30 minutes, stirring occasionally. Add oysters and cook until edges of oysters are curled, but not overcooked. Add green onions and parsley, then season to taste with salt, pepper, and granulated garlic.

Place puff pastry shells on a serving platter, then ladle a generous serving of oyster stew into center of each pastry shell. Serve.