



## **Yukon Gold Potato Soup with Crispy Oysters**

Serves 12

### **For Soup**

3 slices bacon cut into small pieces  
1 tablespoon butter  
1 Cup onion, diced  
2 cloves garlic, crushed  
3 cups diced Yukon gold  
1 quart chicken stock  
2 teaspoons salt  
pinch cayenne pepper  
1 cup heavy cream  
liquor drained from 1 pint Gulf oysters  
fresh chives, sliced

### **For Oysters**

1 quart oil for frying  
1 pint Gulf oysters, drained, liquor reserved  
Louisiana style hot sauce  
pre-packaged fish fry of choice

### **Soup**

Place a gallon-sized stockpot over medium heat. Add bacon and render until crispy. Drain on paper towels. Set aside. Add butter and onions to stockpot and sauté until onions are soft. Add garlic, potatoes, chicken stock and seasonings. Increase heat to high. Bring to a boil and cook until potatoes are soft, about 25 minutes. Add heavy cream and oyster liquor and return to a boil for 4 minutes. Puree soup with an immersion blender until smooth. Ladle soup into bowls and top each with 3 or 4 oysters. Garnish with reserved bacon and fresh chives.

### **Oysters**

Heat oil to 350°F. Coat oysters with hot sauce and salt to taste. Place 2 or 3 oysters at a time in fish fry and coat them thoroughly before adding to hot oil. Cook until crispy. Drain on paper towels.