

Our State eats

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Wrightsville Beach Oyster Stew

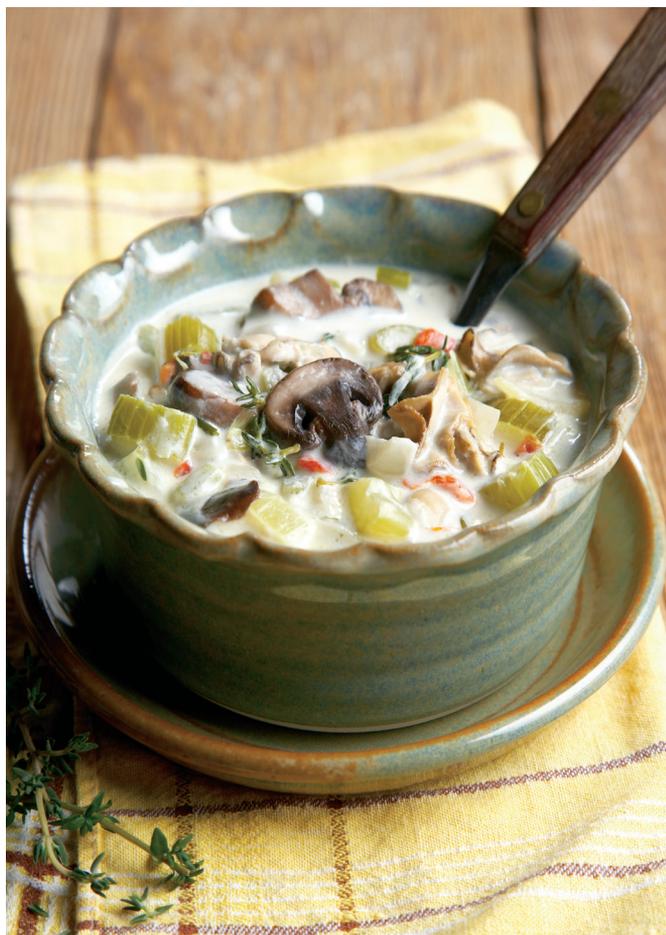
Yield: 10 to 12 servings.

- 2 cup (2 sticks) butter**
- 4 small onions, chopped**
- 1 bunch celery, chopped**
- 8 ounces sliced mushrooms**
- ¼ teaspoon minced fresh garlic**
- 1½ cups all-purpose flour**
- 1 (2-ounce) jar pimientos**
- 1½ teaspoons thyme**
- 1½ teaspoons pepper**
- 1½ teaspoons salt**
- 8 cups milk**
- 8 cups heavy cream**
- 8 gallon shucked oysters with oyster liquor**

Melt butter in a large stockpot over medium heat. Add onions, celery, mushrooms, and garlic, and sauté until tender. Reduce heat to low.

Add flour, undrained pimientos, thyme, pepper, and salt. Cook for 3 minutes, stirring constantly. Add milk, cream, and undrained oysters. Simmer for 30 minutes or until the edges of the oysters curl. Do not boil.

Ladle into soup bowls.



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