

CELERY AND OYSTER SOUP

A favorite soup of the Durfee family – great for a wintry day. Shared by Bob and Jean Durfee.

PREP: 15 minutes

COOK: 55+ minutes

SERVINGS: 6-8 (10 cups)

INGREDIENTS:

2 pints Select oysters (about 32), reserving the liquor. * Buy freshly shucked oysters in pint or quart containers.

6 C. chopped celery (2 bunches of celery)

½ C. celery leaves, minced

1½ C. chopped leeks

6 C. low-fat chicken broth

1 C. water

1 tsp. ground celery seed

6 Tbsp. butter

1 C. half-and-half cream

pinches of Cayenne pepper

DIRECTIONS:

Remove the outer stalks from two celery bunches and chop the inner stalks to fill six cups. Reserve some of the pale, innermost celery leaves.

Chop the well-washed leeks. In a large saucepan, cook the chopped celery and leeks with the ground celery seeds and the butter for about 10 minutes, until the vegetables are softened.

Add chicken broth and water, bring the mixture to a boil, and simmer the mixture for 45 minutes. Puree the mixture, place in a large saucepan, add the half-and-half and bring the mixture to a simmer.

Add the oysters and the reserved liquor, simmer the soup over moderately low heat, stirring for 3-5 minutes until the oysters begin to curl and the soup is well-heated. Ladle into heated bowls, sprinkle with a pinch of Cayenne pepper, and garnish with a pinch of the minced, reserved celery leaves.

*Oyster liquid is referred to as “liquor.”

