
Oysters in Champagne (Hot)

Mitzi Grove Ball

Party Recipes from the Charleston Junior League - 1993

This dish can be served in small pastry or puff pastry shells or, as a first course, with toast points.

3 tablespoons butter

3 tablespoons unbleached all-purpose flour

1/2 cup cream

1 pint shucked oysters

1 cup champagne

ground nutmeg (to taste)

ground allspice (to taste)

salt (to taste)

white pepper (to taste)

chopped fresh parsley (to taste)

Preheat the oven to 300 degrees. Butter a one-quart baking dish.

Melt the butter in a saucepan with a heavy bottom over low heat. Add the flour and cook over low heat, stirring, for 3 minutes. Pour in the cream and continue cooking, stirring constantly, until the mixture begins to thicken. Remove from the heat.

Stir in the oysters, champagne, nutmeg, allspice, salt, pepper and parsley. Pour into the prepared baking dish.

Bake until bubbly, about 25 minutes.

Yield: 3 1/2 cups

Appetizers

Per Serving (excluding unknown items): 797 Calories; 64g Fat (90.9% calories from fat); 3g Protein; 11g Carbohydrate; 0g Dietary Fiber; 198mg Cholesterol; 395mg Sodium. Exchanges: 13 Fat.