

Oyster and Brie Soup

Sharon McFarland

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Servings: 8

*1 pint extra small oysters,
shucked
4 cups cold water
2 sticks unsalted butter
1/2 cup flour
1 medium onion, chopped
1 stalk celery, chopped
1/2 teaspoon red and white
pepper
1 pound fresh Brie cheese,
cut into one-inch squares
(rind-on optional)
2 cups cream
1/2 cup dry champagne*

In a bowl, combine the oysters and water.
Refrigerate for at least one hour.

Chop the onion and celery. Combine in a small bowl. Set aside.

In a small bowl, combine the red and white peppers. Set aside.

Cut up the cheese. (Note: you can use any or all of the rind which imparts a musty flavor.)

In a large skillet over low heat, melt the butter. Add the flour. Whisk until smooth. Increase the heat to medium.

Add the vegetables. Saute' about 3 minutes. Add the peppers. Saute' for 3 minutes more, stirring occasionally. Set aside.

Separate the oysters and oyster water. Reserve both.

In a four-quart saucepan, bring the oyster water to a slow boil. Stir in the vegetable mixture and raise the heat to high.

Add the cheese. Cook only until the cheese starts to melt, stirring constantly. Reduce the heat to a simmer and cook 3 to 5 minutes, stirring constantly.

Strain the soup and return to the pot over high heat. Cook for 1 minute, stirring constantly.

Add the cream. Cook only until almost boiling. Stir in the champagne. Remove from the heat.

Add the oysters. Allow to plump for 3 minutes.

Serve immediately.

Per Serving (excluding unknown items): 383 Calories; 38g Fat (87.6% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 114mg Cholesterol; 34mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 7 1/2 Fat.