
Patrick`s Sunday Brunch Oyster Soup

*Chef Milton Linscott - Patricks Restaurant - Sarasota, FL
Sarasota`s Chef Du Jour - 1992*

Servings: 6

3 stalks celery
1 Spanish onion
1 pint fresh oysters
1 pint water
1 pint milk
1 pint half-and-half

In a skillet, saute' the onion and celery in butter. Add the oysters and cook until plump. Remove the oysters and set aside. Drain the juice.

Add to the juice in a saucepan, the water, milk and half-and-half. Heat and thicken with a flour and butter roux.

Add one teaspoon of Worcestershire sauce and one teaspoon of chicken base or bouillon.

Add the saute'd celery, onion and oysters back into the pot. Stir and heat.

Soups, Chili, Stew

Per Serving (excluding unknown items): 119 Calories; 5g Fat (36.3% calories from fat); 9g Protein; 10g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 234mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.