EXCELLENT OYSTER SOUP SHAWN AND STUART

2 PINTS OYSTER SOUP

½ GALLON OYSTER LIQUID

1 STICK BUTTER

¾ CHOPPED CELERY

¾ CUP CHOPPED BELL PEPPERU

¾ CUP CHOPPPED GREEN ONIONS

½ GALLON HOMO MILK

CAYENNE PEPPER

BLACK PEPPER

SALT

IN A 5-8 QUART SOUP POT COMBINE 2/3 STICK OF BUTTER AND VEGETABLES. SAUTE OVER LOW HEAT UNTIL VEGETABLES TRANSLUCENT 10-15 MINUTES

ADD 4 CUPS OYSTER LIQUID , 4 CUPS OF MILK TO POT HEAT RAPIDLY ON HIGH

ADD CAYENNE PEPPER, AND SALT TO TASTE , AND THE REST OF THE BUTTER.

STIR CONSTANTLY AND STIR, DO NOT ALLOW TO BOIL

WHEN VERY HOT ADD OYSTERS

TURN OFF HEAT, COVER , AND LET STAND 10-15 MINUTES

VERY IMPORTANT!!!! REAL OYSTER LIQUID, AVAILABLE AT NO CHARGE AT P J OYSTER HOUSE

1030 TOULOUSE AT RAMPART. BRING A ½ GALLON CONTAINER FOR LIQUID.

CALL FIRST: 523-2651