

Oyster Chowder

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com or in her cookbook, *One Pan Whole Family*.*

Start-to-Finish: 35 minutes

Hands-on time: 30 minutes

Serves 4

Ingredients

- 1 leek, white and pale green parts
- 2 red skin potatoes (3 if small), unpeeled
- 2 tablespoons parsley, plus 1 tablespoon
- 1-lb oysters
- 4 slices of bacon
- 2 tablespoon butter
- 1/2 teaspoon dried thyme
- 3 tablespoons flour
- Freshly ground black pepper
- Pinch of cayenne
- 3 cups half-and-half
- 2 cups bottled clam juice
- Salt
- Oyster crackers or saltines as an accompaniment



Instructions

1. On a large cutting board, slice the leek thinly, dice the potato into 1/2-inch cubes and mince the parsley in separate piles. Strain and reserve the oyster liquor from the oysters and cut the oysters in half if larger than 1-inch.
2. Heat a large saucepan over medium-high heat and cook the bacon until crispy, about 2 minutes. Transfer the bacon to a plate, crumble when cool and set aside.
3. Add the butter to the hot pan along with the leeks and dried thyme. Sauté until soft, about 2 minutes. Add the flour, a few grinds of pepper and cayenne and stir it into the leeks. Cook for about 1 minute to cook off the raw taste of the flour. Add the half-and-half, clam juice and the oyster liquid, stirring until blended. Add the potato and bring the soup to a simmer. It will thicken. Reduce the heat and cook at a bare simmer until the potatoes are tender, about 8 minutes. Stir in the oysters and 2 tablespoons parsley and cook for another 3 minutes, or until the oysters are cooked through. Taste for seasoning and add salt, pepper or cayenne if needed.
4. Ladle the soup into heated bowls and garnish with the crumbled bacon and remaining tablespoon parsley. Serve with oyster crackers or saltines and hot sauce if you like it spicy.

In the glass: I can't think of anything I'd rather drink with this comforting soup than a glass of chilled Sauvignon Blanc. With so many great bottles to choose from, it can be confusing, so ask your Heinen's wine guy or gal for help if you'd like to try something new. For me, Kim Crawford Sauvignon Blanc always hits the sweet spot.