

Dean's Christmas Eve Oyster Stew

By Dean Robert, Sr.

INGREDIENTS:

2 Tablespoons Flour
1 $\frac{1}{2}$ Teaspoon of Salt
1 Teaspoon of Worcestershire Sauce
Dash of Hot Pepper Sauce
1 Pint Robert's Select Oysters (Undrained)
 $\frac{1}{4}$ Cup of Butter
1 Quart of Milk (Scalded)

DIRECTIONS:

1. Blend Flour, Seasonings and 2 Yablespoons of Water in a 3 Quart Soup Kettle.
2. Add Oysters (Undrained) and Butter.
3. Simmer Over Low Heat for 3 to 4 Minutes Until Oysters Begin to Curl.
4. Add Hot Milk, Remove From Heat and Cover.
5. Let Stand for 15 Minutes and Re-Heat Briefly.
6. Top Servings with Pats of Butter and Serve

Serves 4 to 5