

By Chef Jeremy Langlois

# Oyster Rockefeller Soup



## Ingredients

- 4 slices thick-cut bacon, chopped
- 1½ cups chopped yellow onion
- 1 cup chopped celery
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 3 tablespoons all-purpose flour
- 1 tablespoon minced garlic
- 32 ounces fresh oysters, shucked and drained (reserve oyster liquor), divided
- ¼ cup anise liqueur
- 1 (5-ounce) bag fresh baby spinach
- 1 cup fresh parsley leaves
- 2 cups half-and-half

## Method

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1. In a large Dutch oven, cook bacon over medium-high heat until crisp. Remove bacon, and let drain on paper towels, reserving drippings in skillet. Add onions, celery, salt, and pepper; cook, stirring occasionally until vegetables are tender, 5 to 7 minutes. Stir in flour and garlic; cook, stirring constantly until fragrant, 1 to 2 minutes. Stir in ½ cup oyster liquor and anise liqueur until combined. Gradually add spinach and parsley, stirring until spinach begins to wilt. Stir in half-and-half and half of oysters. Let stand until slightly cooled.
2. Using an immersion blender or countertop blender, in batches, if necessary, pulse soup until smooth. Stir in remaining oysters. Cook over medium-low heat until heated through.