

# OYSTER STEW

## INGREDIENTS

- 4 large puff pastry shells
- 3/4 cup vegetable oil
- 1 cup flour
- 1 cup diced onions
- 1/2 cup diced celery
- 1/2 cup diced bell peppers
- 1 tablespoon minced garlic
- 2 quarts oyster liquid
- 2 dozen fresh-shucked oysters
- 3/4 cup sliced green onions
- 1/2 cup chopped parsley
- salt and freshly ground black pepper, to taste
- granulated garlic, to taste

## DIRECTIONS

Bake pastry shells according to package directions, set aside.

In a heavy-bottomed saucepan, heat oil over medium-high heat. Whisk in flour, stirring constantly until a dark brown roux is achieved, about 10 minutes. Add onions, celery, bell peppers, and minced garlic. Cook for 3 to 5 minutes or until vegetables are wilted. Slowly add oyster liquid and whisk until well blended. Simmer for 20 to 30 minutes, stirring occasionally. Add oysters and cook until edges of oysters are curled, but not overcooked. Add green onions and parsley, then season to taste with salt, pepper, and granulated garlic. Place puff pastry shells on a serving platter, then ladle a generous serving of oyster stew into the center of each pastry shell. Serve.

