

# Oyster Soup

Ingredients:

- 4 cups heavy cream
- 1 pint oysters and oyster liquor, separated
- 1 Tbs unsalted butter
- 1/2 cup finely chopped celery
- 1/4 tsp. salt
- 1/2 cup finely chopped onion
- 1 tsp. celery seed
- 1/2 tsp. hot pepper sauce
- 1/2 Tbs lemon juice
- 1/2 cup chopped mushrooms, optional
- fresh parsley or chives, chopped

In a medium to large saucepan, bring heavy cream and oyster liquor to a simmer over medium-high heat. Remove from heat.

Meanwhile, in a large skillet, heat butter over medium heat. Add celery and salt and sweat for 3 to 4 minutes. Add onion and continue cooking for about 4 minutes. Add celery seed, hot pepper sauce, and oysters. Cook until oyster edges start to curl, approximately 1 to 2 minutes. Transfer oysters to a blender and add enough cream to cover. Puree until smooth. Add the blended oysters to the cream mixture along with the mushrooms, if desired, and heat through.

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"So far, you've survived 100% of your worst days." - Anonymous***