



Where Seattle Goes For Seafood

Presents

ELLIOTT'S OYSTER STEW

Serves 4

2 oz.	Butter
4 tbsp	Shallots, chopped fine
16 each	Oysters (yearling, pre shucked)
1 quart	Oyster cream (*see recipe below)
16 each	Brioche croutons (1 inch by 1 inch square, see recipe below)
4 tsp	Pepper bacon, cooked and cut in bias strips
1 tsp	Parsley, chopped fine
2 oz.	Butter

Instructions:

1. Melt butter in a large sauce pan, add shallots and sweat.
2. Add the oysters and cook until they slightly begin to curl.
3. Ladle in oyster cream and bring to a boil.
4. Ladle equally into serving dishes and garnish with brioche croutons, bacon, chopped parsley, and butter. Serve immediately.

Oyster Cream

Makes 1 quart

3 cups	heavy cream
1 1/2 cup	clam juice
1 tsp	Worcestershire sauce
1 tsp	Tobasco sauce
1/4 tsp	celery salt
1/4 tsp	pepper
1/4 tsp	salt

Instructions:

Combine all ingredients and mix well. Set aside for use in the oyster stew preparation.

2009 Ocean Harvest Festival: October 1 – November 8

Brioche Croutons

1/2 lb Brioche bread
2 fl oz. Melted butter

Instructions:

1. Cut the brioche bread into 1' x 1' square and toss with the melted butter.
2. Place the squares onto baking pan and bake until golden brown.
3. Remove from the oven and set aside for garnish.