

**Oyster Stew**

*From The Bakery Lane Cookbook 1976*  
2 Tbsp. Butter  
2 Cups Raw Oysters in their juice  
Dash Worcestershire  
2 Cups Milk  
2 Cups Light Cream  
Salt and Pepper to taste  
  
Heat butter in large saucepan, add oysters and stir over medium heat until edges start to curl.   
Lift out oysters with slotted spoon.  
Add Worcestershire, milk and cream to oyster juice.

Heat to serving temperature.

Add oysters, and season to taste with salt and pepper.  
  
Serve garnished with additional butter if desired.  
  
Makes 6 cups

With Love, Lisa

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