



Oyster Stew

- 1 quart of Bevans oysters with the liquid
- 1/8 teaspoon of pepper
- 1 Cup of water
- 2 stalks of celery, chopped fine
- 3 green onions
- 1 Cup of evaporated milk
- 2 Cups of whole milk
- 4 Tablespoons of butter
- 3 Tablespoons of flour
- 1/8 teaspoon of nutmeg
- 1 sprig parsley
- 1 1/2 teaspoons of salt

Directions:

Boil celery and onions in water for five minutes. Add oysters and cook until edges curl. Add milk, butter, and dry ingredients. Serve with seasoned oyster crackers.