

DEL-MAR-VA OYSTER STEW

**1 pint shucked oysters
(save licquer)
¼ cup butter (½ stick)
3 cups milk
1 cup light cream
salt and white pepper**

Melt butter in a skillet. Add oysters with their licquer, and simmer until the edges of the oysters curl (do not overcook).

In a saucepan, heat milk and cream to scalding. Add oysters and all juices from skillet.

Serve hot, but do not boil. Salt and pepper to taste. Makes 1½ quarts.

