Real Men's Dinner & Oyster Soup

Menu

- Oyster Soup
- Roast Beef
- Broccoli
- Hot Biscuits
- Au Gratin Potatoes
- Relishes
- Grapefruit & Avocado Salad
- Cheese, Crackers & Jelly
- Coffee

Oyster Soup Ingredients

- 2 Tbsp butter
- 2 Tbsp flour
- 3 or 4 onions
- 3 or 4 sprigs parsley
- 3 or 4 stalks celery, chopped very fine
- 1 pint oysters (with liquor)
- A little water
- 1 qt milk, scalded
- Salt, to taste
- Cayenne, to taste
- 1/2 cup hot cream or undiluted evaporated milk
- 1 piece butter

Oyster Soup Instructions

1. Make a roux of 2 Tbsp butter and 2 Tbsp flour; do not let brown.
2. Have onions, parsley, and celery chopped very fine.
3. Add the roux with liquor from 1 pint oysters and a little water.
4. Add oysters. Simmer until edges curl.
5. Scald milk and combine with the oyster mixture.
6. Heat all together. Season with salt and cayenne.
7. Just before serving, add 1/2 cup hot cream or undiluted evaporated milk and a piece of butter.
8. Serves 6.

Real - Men's Dinner -

oyster soup -
Roast Beef - Broccoli Hot Biscuits
au gratin potatoes - Relishes
Grape fruit - avocado salad
Cheese - Crackers - Jelly
Coffee —

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Oyster soup - make a roux of 2 tbl. butter - 2 tbl. flour do not let brown - have 3 or 4 onions 2 sprigs parsley 3 or 4 stalk celery chopped very fine. add the roux with liquor from 1 pint oys - and a little water. add oys - simmer until edges ~~curl~~ scald & put milk contain bits oys - heat all - season with salt and cayenne. just before serving add ½ cup hot cream or undiluted evap - milk. and a piece of butter - Serve 6 -

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