Matunuck Oyster Bar's Famous Stew is What You Should be Eating on National Oyster Day

FOOD & DRINK

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(A Family Feast) T f you've never traveled to Matunuck Oyster Bar in South Kingstown, Rhode

other day, year-round for that matter. Owned by Perry Raso, it's an oyster lover's paradise, since their highly-prized Matunuck Oysters are grown in Potter Pond, right off the waterfront patio. **Related: How to Shuck and Serve Oysters** In addition to happy hour Buck-a-Shuck oysters (\$1 per from 4-6pm), they also

▲ Island, National Oyster Day (August 5th) is the perfect time to do it—or any

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offer Matunuck Oyster Farm Tours, where they school you on all the different types of shellfish they cultivate on site, but back to those oyster dishes and this Matunuck Oyster Bar Stew recipe...

Oyster specialties on the menu include: Cucumber Oysters (six lightly fried

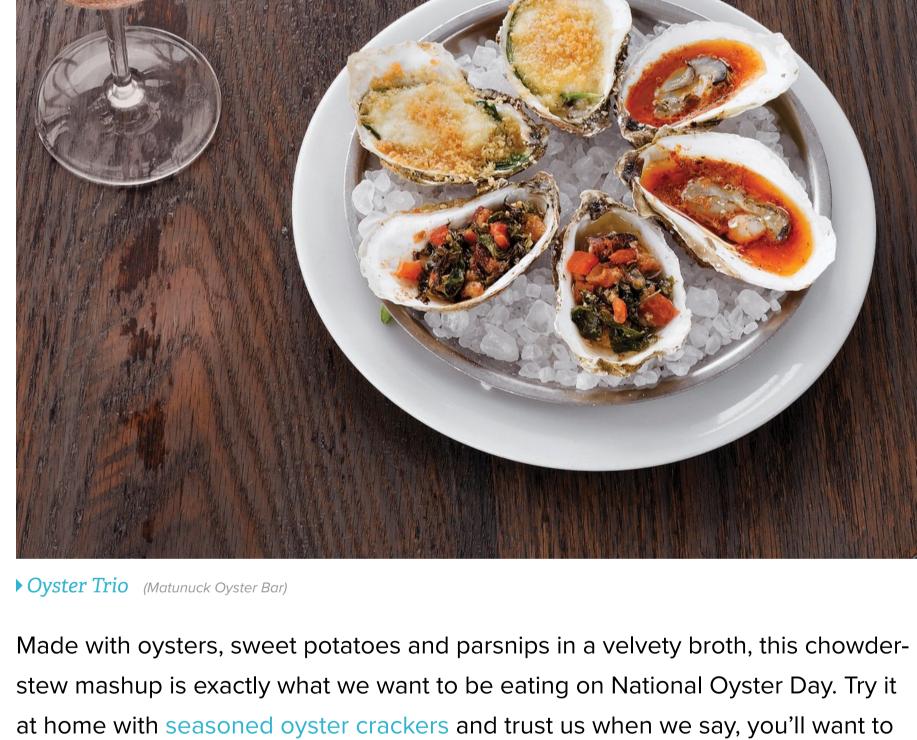
oysters with cucumber, avocado, remoulade, mint red onion), the insanely

Oyster Po Boy (served with lettuce, tomato, pickles, rémoulade & cole slaw on a

▶ Matunuck Oysters (Matunuck Oyster Bar)

toasted baguette) and their famed Oyster Bar Stew, which isn't always available on the menu but you're in luck because we scored the recipe.

delicious Oyster Trio (two Grilled, two Bourbon & two Rockefeller-style oysters), an



sop up every last drop.



 The Cooked Goose (Westerly, RI) Olympia Tea Room (Westerly, RI)

By MATUNUCK OYSTER BAR

• 2 dozen fresh Matunuck

of your choice)

• 4 Tbsp butter, divided

Oysters (or local oysters

Oyster Bar Stew

Weekapaug Inn (Weekapaug, RI)

SERVES ACTIVE TIME TOTAL TIME 15 min. 1 hr. **INGREDIENTS DIRECTIONS**

• The Restaurant at Weekapaug Inn (Weekapaug, RI)

• 1/4 cup shallots, finely minced • 3 large or 4 small whole

sprigs fresh rosemary

- 4 cups heavy cream • 2 cups light cream • 1 cup peeled sweet potato, diced into small pieces
- diced into small pieces • 2 Tbsp all-purpose flour • 2 tsp Worcestershire sauce

• 1 cup peeled parsnips,

• 1 tsp Tabasco sauce • ½ tsp kosher salt • 1/4 tsp freshly ground black

Oyster crackers to serve

with the stew, optional

pepper

2. In a medium sauce pan, heat two tablespoons of butter over medium heat and add shallots and whole sprigs of rosemary.

3. Cook over medium for 10-15 minutes until shallots are caramelized. **4.** Add heavy and light cream, bring to a slight simmer and cook 10 more minutes, never

letting the mixture boil. Use a thermometer

degrees F. If it does, remove from the heat

and don't let the temperature rise above 170

1. Using a towel and shucking knife, shuck

oysters over a bowl, retaining the liquid that

comes out of the shell. Reserve oysters in a

second bowl picking out any bits of shell

that may have broken off.

PRINT

- to bring the temperature down. **5.** Place a fine mesh strainer over a bowl and strain the cream mixture. Discard the solids.
- 6. In a medium soup pot, melt the remaining butter over medium heat and add the potatoes and parsnips. Stir and cook for five to ten minutes or until the vegetables are tender but not over cooked. 7. Add flour and stir with a wooden spoon and
- 8. Slowly add the cream mixture, stirring as you add and return to a slow simmer. 9. Add Worcestershire sauce, Tabasco sauce, salt and pepper and stir.

cook over medium low for three minutes.

10. Pour the oyster liquor through a strainer and into the stew, stopping just as you get to the sediment at the bottom of the bowl. Discard that sediment.

11. Bring the mixture to a slow simmer and

12. One minute before serving, add shucked

oysters, simmer one minute then serve

taste. Season as needed.

- immediately with oyster crackers. KITCHEN COUNTER Serves 4.
- f 9 + 2

The Best Dessert

Never Ever Drain

Pasta in the Sink.

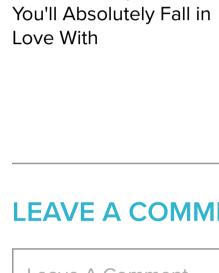
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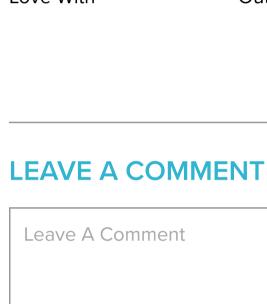


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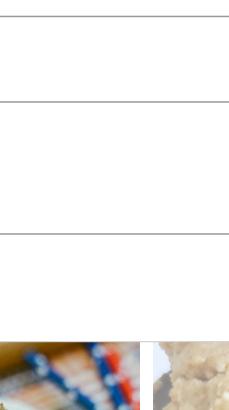
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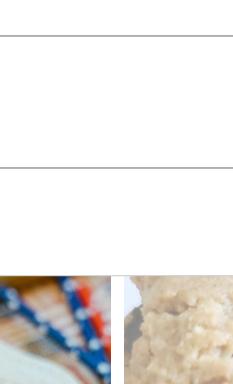
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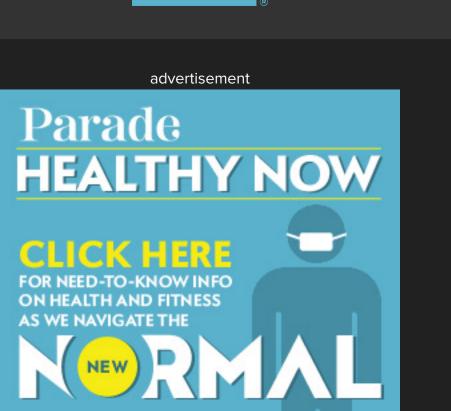
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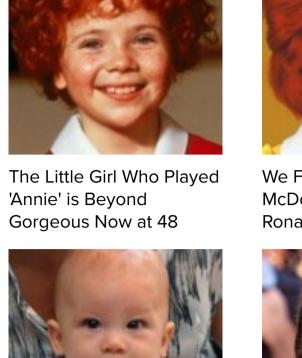
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of the Man Who Played

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