

OYSTER ROCKEFELLER SOUP

4T	whole butter
½ ea	diced onion
½ ea	green bell pepper
1ea	diced rib of celery
3T	flour
1c	chicken stock (or vegetable stock)
1pt	heavy whipping cream
½ pt	<u>Fresh Louisiana oysters</u> w/ juice
1t	red pepper
¼ t	each white pepper, dried basil, dried thyme
8oz	chopped frozen spinach (drained)
½ oz	Pernod (licorice liquer)
tt	kosher salt

- melt butter in a hot (4qt) sauce pot and sweat onions, bell pepper and celery until translucent, careful not to brown.
- dust with flour and cook until dissolved
- add chicken stock, red pepper, white pepper, basil and thyme and reduce by 1/3
- add heavy cream and chopped spinach, reduce by half
- add oysters & juice and simmer for 5 minutes
- finish with Pernod and season to taste with kosher salt

Serve in a toasted bread bowl. Serves 4-6 ppl.