

OYSTER AND ARTICHOKE SOUP

INGREDIENTS:

6 Green Onions, chopped	1 (15 oz.) can Artichoke Hearts, chopped
4 cloves Garlic, minced	2 T. Parsley
2 T. Butter	2 Bay Leaves
½ cup Liquid Butter Buds	¼ tsp. Thyme
3 T. Flour	Salt and Pepper
1 ½ cups Chicken Broth	24 Oysters
1 ½ cups Milk	

DIRECTIONS:

1. Cook green onions and garlic cloves in saucepan in butter and Butter Buds until softened.
2. Stir in flour and cook for about 2 minutes.
3. Remove from heat.
4. Add chicken broth and milk. Use a whisk to stir until mixture is smooth.
5. Add artichoke hearts, parsley, bay leaves, thyme, salt, and pepper.
6. Simmer for 30 minutes.
7. Discard bay leaves.
8. Add oysters and cook until their edges curl.

GAIL'S ADDITIONAL NOTES

I remember my daddy, Ralph Brinson, making this. It was delicious! He left out the Butter Buds, and used extra butter instead.