

Original Bliss Artichoke and Oyster Soup

Ingredients:

2 sticks of butter.
4 tablespoons of all-purpose flour.
1 white onion, chopped
1 green pepper, chopped
3 stalks of celery, chopped
5 leaves of Swiss Chard, washed and chopped
2 tablespoon of garlic, minced.
3 can of artichoke hearts, quartered.
One large jar of Drakes Bay small oysters OR 24 small oysters, remove any shell fragments
1 can of mushroom stems and pieces
1 cup of milk.
3 cups of chicken broth.
Parmesan cheese, shaved
1 cup of dry white wine.
Salt and pepper, to taste.

Preparation:

Heat one stick of butter in a pot until the foam subsides.
Add the all-purpose flour and make a white roux.
Add the half the chopped onion, the green pepper, the celery and one tablespoon of garlic; then cook them until they are wilted and clear.
Slowly add the milk, and stir or whisk constantly to keep the mixture smooth.
Add some of the oyster liquid, mushrooms and artichoke liquid and continue to stir or whisk the mixture.

Heat 1 stick of butter and 1 tablespoon of garlic in a saucepan until the foam subsides.
Add the oysters and cook until wilted and edges curled.
Season the oyster with salt and pepper.
Carefully cut the oysters into smaller pieces and continue to cook
Add the rest of the white onion, the swiss chard, and the green onion to the cooking oysters and cook until wilted.
Add oysters and veggies to the stock pot and stir.
Add Chicken broth to make soup consistent.
Add salt and pepper to taste.
Add dry white wine and let the soup simmer a few minutes longer.

Serve in a bowl with shaved Parmesan on top, and sourdough bread slathered in butter!