

Chesapeake Oyster Pan Roast, Country Ham & Toasted Baguette

Serves 4

40 fresh Chesapeake oysters (about XXX pounds)

1 tablespoon extra-virgin olive oil

1 tablespoons unsalted butter

1 Each garlic clove

$\frac{3}{4}$ cup thinly sliced leeks (white part only)

2 ounces country ham, julienned into thin strips

$\frac{1}{4}$ cup Noilly Prat dry vermouth

$\frac{1}{4}$ cup oyster liquor, reserved from shucking

1 cup heavy cream

Kosher salt, for tasting

1 teaspoon fresh lemon juice

Barrel-aged Worcestershire Sauce, to taste

8 slices fresh baguette

4 tablespoons unsalted butter, softened

2 tablespoons chopped chervil

2 tablespoons finely sliced chives

2 tablespoons chopped flat-leaf parsley

1. Shuck the oysters over a large bowl, reserving their liquor and transferred the shucked meat to a measuring cup. (You will have about 1 cup oyster meat.)
2. In a large stainless steel sauté pan heat the olive oil along with 1 tablespoon butter. Add the leeks and garlic clove and cook for approximately 2 minutes. Add the country ham to the leeks and cook another 2 minutes.
3. Add the Noilly Prat and simmer till reduced by half, approximately 2 minutes. Add $\frac{1}{4}$ cup of the oyster liquor and $\frac{3}{4}$ cup water and simmer for 3 minutes longer. Add the heavy cream and cook for approximately 5 minutes, or till the cream has thickened to a consistency that can coat the back of a spoon. Once done, season with salt, lemon juice and Worcestershire sauce to taste.
4. While the cream is reducing, spread the baguette slices on a baking sheet and preheat your broiler.
5. Mix the remaining 4 tablespoons butter with the chopped herbs in a small bowl till smooth. Spread onto the baguette slices and broil till golden brown, about XXX minutes. Keep warm until ready to serve.
6. Add the shucked oyster to the cream sauce and gently poach the oysters over low heat till done, about 2 minutes.
7. Place two herbed baguette slices per person into a soup plate. Ladle the oyster stew over the baguette slices, insuring that each plate has a balanced mixture of oysters, leeks ham and sauce.

Recipe courtesy of Restaurant Associates chef Albert Lukas

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