

# Artichoke and Oyster Soup

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*Reserve the liquid from the artichokes hearts, mushrooms and the oysters for a fuller flavoured soup.*

## Ingredients:

1 stick of butter.  
4 tablespoons of all-purpose flour.  
1 tablespoon of onions, minced.  
1 tablespoon of green pepper, minced.  
1 tablespoon of celery, minced.  
1 tablespoon of garlic, minced.  
2 can of artichoke hearts, quartered.  
12 oysters, remove any shell fragments.  
1 can of mushroom stems and pieces, chopped.  
½ cup of milk.  
3 cups of chicken broth.  
2 tablespoons of Parmesan cheese, grated.  
¼ cup of dry white wine.  
Salt and pepper, to taste.

## Directions:

Heat the butter in a saucepan until the foam subsides.

Add the all-purpose flour and make a white roux.

Add the minced onions, green pepper, celery and 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 the oyster liquid, mushrooms and artichoke liquid and continue to stir or whisk the mixture.

Add the oysters and cook until wilted and edges curled. Remove the oysters and chop them before returning them to the soup.

Add the quartered artichoke hearts, oysters and chopped mushrooms to the soup and enough of the chicken broth to make soup consistent.

Add salt and pepper to taste.

Just before serving, add Parmesan cheese and dry white wine and let the soup simmer a few minutes longer.