



DON'S FUMÉ OYSTER CHOWDER

PREP TIME

15 MIN

COOK TIME

15 MIN

TOTAL TIME

30 MIN

SERVINGS

EIGHT-TEN

DRY CREEK VINEYARD WINE PAIRING
FUMÉ BLANC

INGREDIENTS

- ½ cup butter, unsalted
- 1 ½ cup onion, finely chopped
- 3 cloves garlic, minced
- 2 large potatoes, peeled and cubed, precooked al dente
- ½ cup Dry Creek Vineyard Fumé Blanc
- ½ cup all-purpose flour
- 1 quart whole milk
- 20 oz oysters in jar with juice, extra small
- 2 tsp K&D Mercantile Garlic & Parsley Sea Salt, or to taste
- 1 tsp white pepper, or to taste
- 1 tsp paprika
- ½ cup fresh parsley, chopped and for garnish

METHOD

Melt 2–3 tbsp of butter in a large stockpot over medium-high heat. Add onions and sauté until translucent. Add garlic and potatoes and sauté until lightly golden. Deglaze pot with Fumé Blanc, stirring constantly until alcohol burns off, about 1–2 minutes. Stir in remaining butter until melted.

Add flour and whisk constantly until thickened to make a blonde roux. Slowly stir in milk. Add oysters, oyster juice, salt, pepper, paprika and parsley. Continue cooking until chowder thickens and oysters are cooked, about 5–10 minutes. Garnish with fresh parsley before serving.

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