

Creamed Oysters & Mushrooms On Toast

Prep Time: 15 minutes

Total Time: 40 minutes

Serves: 2



Ingredients

- 1/4 lb mushroom, cut into 1/4" slices
- 1 large shallot, finely chopped
- 1 tablespoon unsalted butter
- 2 tablespoons dry white wine
- 3/4 cup whole milk
- 1 tablespoon flour
- 1/2 cup heavy cream
- 1 dash Tabasco sauce
- 12 shucked oysters, , or defrosted frozen oysters
- 2 slices good bread (thick slices)

Directions

1. Cook mushrooms and shallots in butter over medium heat in a 2 quart pan.
2. Cook until mushroom liquid has evaporated and mushrooms are golden, about 10 or so minutes.
3. Add wine and bring to a boil.
4. Mix flour, tabasco& milk, add to mushroom mixture with the cream.
5. Simmer and stir occasionally until slightly thickened about 3 minutes.
6. Add oysters, simmer until edges curl, about 3 minutes.
7. Toast bread and serve oysters and mushrooms on top.

