



Oyster Fricassee made with Princess Delights™

INGREDIENTS

24 each	Princess Delights™ Oysters, shucked
2 tbsp / 15 ml	Butter, cubed
1	Leek, washed & finely sliced (light green only)
1 large	Yellow Onion, sliced
2 cloves	Garlic, minced
1/2 cup / 125 ml	Heavy Cream to taste
to taste	Salt
to taste	Black Pepper
1 each	Fresh Baguette, sliced & toasted
1/2 cup / 125 ml	Old Gouda Cheese, grated

PREPARATION:

Remove oysters from shell and discard liquid and shells; set oysters aside.

Heat a medium pot over medium-high heat; add butter.

Add leeks and yellow onion; reduce heat and cook stirring occasionally until softened.

Add garlic and cook until fragrant; add cream and continue cooking until reduced by half.

Add oysters & season with salt & pepper.

Gently simmer until oysters become opaque and are cooked through.

Top each slice of baguette with one oyster and some of the leek & onion mixture.

Garnish with Gouda cheese and broil just until cheese is melted. Serve hot.