

# Southern-Fried Oyster Stew with Collard Greens

## INGREDIENTS

- 1/2 stick plus 2 tablespoons (6 tablespoons) butter
- 4 tablespoons flour
- 1 medium onion, chopped
- 4 ounces pancetta, diced
- 4 cups milk (up to 2 more cups for desired consistency)
- 1 quart of freshly shucked oysters, undrained (or more)
- 3 cloves garlic, minced
- 1 tablespoon salt
- 1 teaspoon fresh cracked pepper
- 2 teaspoons dry ground mustard
- 1/2 teaspoon cayenne
- 4-6 cups fresh collard greens or kale, chopped
- 1 cup grated Parmesan cheese

## INSTRUCTIONS

- Melt 1/2 stick (4 tablespoons) of the butter in a skillet over medium-high heat. Add the flour and cook, stirring constantly, for 3 to 4 minutes to make a blond roux, the color of sandpaper.
- Add the onions and pancetta. Cook for 5 minutes. Add salt, pepper, cayenne, and dry mustard. Mix well.
- Add the milk stirring constantly for 5-7 minutes, or until the mixture thickens slightly. If mixture is too thick for you, add up to 1-2 more cups to thin.
- Add oysters with liquor and garlic and bring to a gentle boil. Cook until the edges of the oysters curl, 3 to 4 minutes.
- Add parmesan cheese and collard greens. Stir until cheese melts and green wilt slightly. Cut the remaining 2 tablespoons of butter into chips and add to the stew.
- Remove from the heat and serve immediately.