

Minterbrook Oysters In Champagne Cream



2 Tbsp butter
1 pint half & half or heavy cream
1/2 cup green onion, chopped
1/2 cup grated parmesan cheese
4 Tbsp garlic, freshly pressed
2 cups champagne
2 10 oz jars extra small oysters
fresh angel hair pasta or linguini

Melt butter over medium heat in a large skillet. Add green onion and garlic. Saute until tender. Add champagne and bring to a simmer. Add oysters and poach for about 2 minutes.(cont.)

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Minterbrook Oysters In Champagne Cream (cont.)

Remove oysters from sauce and set aside. Bring the sauce to a full boil and reduce to 1/2 of its original volume (about 8-10 minutes). Add cream and boil for an additional 10-15 minutes. Stir frequently to avoid scorching. Add oysters and reduce heat to a simmer. Simmer for about 1 minute. Add most of parmesan cheese (retain some for garnish) and stir. Pour sauce over pasta and garnish with reserved cheese.

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