

COOKING UP HISTORY

Recipes from our community members and archives to you and your kitchen



Vi Ripken's Oyster Stew

Violet Ripken contributed this recipe to *Aberdeen's Cookin': The Centennial Cookbook*. This community cookbook was compiled in 1992 as part of the celebration of the 100th anniversary of the incorporation of Aberdeen.

Ingredients

- 6 c. milk
- 1 qt. oysters
- 1/4 c. butter
- 1 1/2 tsp. salt
- 2 tsp. celery salt
- dash pepper

Instructions

1. Scald milk, and set aside.
2. Heat oysters in their own liquor for about 5 minutes or until edges begin to curl.
3. Add butter, seasonings, and hot milk.
4. Serve immediately. Serves 6.