



FINCH + FENNEL

## Oyster Cheddar Pie

SERVINGS: 10-12

### INGREDIENTS:

- 5 Tbsp Unsalted Butter, divided
- ¼ c Finely Chopped Onion
- ¼ c Finely Chopped Green Bell Pepper
- ¼ c Finely Chopped Celery
- 2 Green Onions, Finely Chopped
- 1 tsp Minced Garlic
- ¼ c Dry White Wine
- 2 (16 oz) Containers Freshly Shucked Oysters, Drained
- 2 Tbsp All-Purpose Flour
- ¾ c Heavy Cream
- ¼ c Shredded Sharp Cheddar
- ¼ c Shredded Mozzarella
- 2 Tbsp F+F Mesquite Horseradish Mustard
- 1 Tbsp Dried Parsley
- 1 sp Crushed Red Pepper
- Salt & Black Pepper
- 12 Small Pie Crusts

### INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Melt 2 tablespoons of the butter in a pan and sauté the onion, bell pepper, celery and green onion until soft, 5-7 minutes.
3. Stir in the garlic & stir 1 minute more.
4. Add the white wine & cook until thoroughly evaporated.
5. Add the oysters & simmer until cooked, stirring often, about 5 minutes.
6. In a separate pan, melt 1 tablespoon butter & stir in the flour until incorporated.
7. Add the cream & continue stirring until the mixture is smooth and thickened.
8. Add the cheeses & F+F Mesquite Horseradish Mustard, stirring until cheese is melted.
9. Add the parsley & crushed red pepper. Season to taste with salt & pepper.
10. Combine cheese sauce with the oyster mixture.
11. Fill pie crusts about halfway up the side, making sure there's an oyster in each.
12. Melt the remaining 2 tablespoons butter & combine with the breadcrumbs in a bowl.
13. Generously sprinkle the top of each oyster pie with breadcrumbs & bake until bubbly, about 10 minutes.
14. Switch oven to broil and cook only until golden brown on top. Let cool a little before serving.



*Enjoy!*

