

# Junior Barbour Seafood

## Junior & TL's Oyster Milk Chowder

### INGREDIENTS

1 pint oysters drained  
1 can of cream of potato soup  
1 can of cream of celery soup  
½ stick of Land O Lakes Butter, unsalted  
½ onion diced  
3 chicken bouillon cubes (mix as directed)  
1 ½ cups milk  
3 medium red potatoes, peeled, diced and par-boiled for about 10 minutes (optional)

### DIRECTIONS

Melt butter in large skillet and sautee onions until soft. Add drained oysters and continue to sautee until edges curl. Add both cans of soup and cook for 10 minutes on low heat. Add milk and potatoes and cook slowly for an additional 10 minutes but do not boil.

Salt and pepper to taste.

Serve hot and sprinkled with shredded mild cheddar cheese if desired.