



SMOKED OYSTER SOUFFLE

Serves 6

10 FRESH OYSTERS	1 CUP oyster stock or second cup of skim milk
10 SMOKED OYSTERS	1/4 TEASPOON fresh thyme, or
2 TABLESPOONS finely cut fresh dill	1/8 TEASPOON dried thyme leaves
2 TABLESPOONS fresh lemon juice	1/8 TEASPOON grated nutmeg
1 TABLESPOON unsalted butter	1/4 TEASPOON salt
1 ONION finely chopped	FRESHLY GROUND BLACK PEPPER
6 TABLESPOONS flour	2 EGG YOLKS
1 CUP McArthur skim milk	8 EGG WHITES
	1/8 TEASPOON cream of tartar

Preheat the oven to 425 degrees. Rinse the fresh oysters under cold running water and pat them dry with paper towels. Wrap the fresh oysters in a single piece of aluminum foil, its dull side out, and set the foil package on a baking sheet. Bake the fresh oysters for approximately 15 minutes. Unwrap the oysters and spread them out to cool. In a large bowl, combine the fresh oysters with the smoked oysters, the dill and the lemon juice. Set the oyster mixture aside.

Melt the butter in a heavy-bottomed saucepan over medium-high heat. Add the onion and cook it until it is translucent - about 4 minutes. While the onion is cooking, put the flour in a bowl and stir in the McArthur milk and the stock, if you are using it. Pour this mixture into the saucepan and bring it to a boil, whisking constantly. Remove the pan from the heat and whisk in the thyme, nutmeg, salt, pepper, and egg yolks; set the mixture aside and keep it warm.

Put the egg whites in a bowl with the cream of tartar. With a whisk or an electric mixer, beat the egg whites into stiff peaks. Stir the McArthur milk-and-stock mixture into the oyster mixture. Stir about 1/4 of the egg whites into the oyster mixture, then gently fold in the remaining whites.

Pour the mixture into a lightly buttered 2-quart soufflé dish; the mixture should come to within 1/2 inch of the rim. Put the dish in the oven. Immediately reduce the oven temperature to 375 degrees. Bake soufflé until it is puffed and golden and the center has set - about 45 minutes. Serve immediately.

