

# Statehouse Oyster Chowder

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*Source: Peggy Young*

Cooking Time: 40 minutes

Preparation Time: 20 minutes

Servings: 6



**4 strips Bacon**  
**2 c Water**  
**1 c Potatoes, diced**  
**1 c Carrots, chopped**  
**1/2 c Onions, diced**  
**1 1/2 c frozen Corn, thawed**  
**1 1/2 c frozen Peas, thawed**  
**1 c Celery, chopped**  
**2 c Milk**  
**1/2 c fresh Parsley, chopped**  
**1 t Oregano**  
**1 1/2 t Salt**  
**1/4 t Pepper**  
**2 T Worcestershire sauce**  
**1/4 c Cornstarch**  
**1 qt Maryland standard oysters, cut into thirds**

Moderate - 0

**Categories:**  
**Soup/Chowder**

## Directions:

Cook bacon in a large sauce pan over medium heat until half-cooked. Transfer to paper towel and crumble when cool.

Wipe out the sauce pan and pour in water. Add all vegetables and bacon and cover and simmer until almost done.

Add 1 cup milk, parsley, spices and Worcestershire sauce. Pour remaining cup of milk into a small bowl and gradually blend in the cornstarch and mix well. Pour cornstarch mixture into the large sauce pan and stir until well blended.

Add the oysters, cover and simmer for 15 more minutes or until oysters curl.