

# Santiago Canyon Winery

## Culinary Concoctions

### Sauvignon Blanc Oyster Chowder

#### **Ingredients:**

1/2 cup butter or margarine  
1 1/2 cups onion, finely chopped  
5 large cloves garlic, chopped  
2 large potatoes, peeled and cubed,  
precooked al dente  
1/2 cup Dry Creek Vineyard Fumé Blanc  
1/2 cup flour  
1 quart milk  
1/2 cup parsley, chopped  
1 tsp. paprika  
1 tsp. white pepper, or to taste  
2 tsp. salt, or to taste  
20 oz. fresh oysters in jar, extra small

#### **Directions:**

Melt 2-3 Tbsp. of the butter in a large stockpot. Add onions and sauté until translucent; then add garlic and potatoes and sauté briefly. Deglaze pot with Santiago Canyon Winery's Sauvignon Blanc, stirring constantly until alcohol burns off. Add remaining butter and stir until melted. Then add flour, stirring to thicken, as in a roux. Pour in milk and heat slowly; stirring constantly. Add parsley, seasonings, and oysters; continue cooking until thickened and oysters are cooked, approximately 5-10 minutes. Adjust salt if necessary. Place in soup bowls and garnish with fresh parsley. Serve with Santiago Canyon Winery's Fumé Blanc. Makes 10 one-cup servings.

*Serve with bottle of our JT Private Reserve Chardonnay or Gewurztraminer*