

Oyster Sweet Bread Pie

Chef Pete Woods (Merrior, Rappahannock Oyster Company)

This is one of the oldest recipes in my Mother's family collection dating from the late 1700's or early 1800's.

Preheat oven to 375 Degrees.

The Crust

1/3 cup lard

1 ¼ cup flour

Pinch salt

3 – 4 Tablespoons cold water

Mix flour and salt. Cut cold lard in to flour. Rub between fingers until it resembles pea-sized pieces. Slowly add cold water to the mix. Bring together into a ball. Allow to rest in cool place for ½ hour or so.

When ready: Roll pie crust to fit in a 10" black cast iron frying pan. Pre-bake pie crust in 375 degree oven for 10-12 minutes. [prick lightly with fork to keep from ?

The Filling:

Ingredients:

1 onion diced	¼ pound country ham diced
4 celery ribs diced	1 cup clam stock (½ cup clam juice to ½ cup water)
1 clove garlic	½ cup heavy cream
2 – 3 springs thyme	Black pepper (to taste)
1 spring rosemary	2 – 3 Tablespoons flour
4 – 5 basil leaves	½ pound cleaned and diced veal sweet breads **
2 – 3 Tablespoons butter	
1 dozen large (extra select) oysters	

**You may substitute chicken for veal sweet breads but suggest use boneless, skinless thighs)

In a large sauté pan, melt butter. Add onions, celery and garlic. Sauté veggies for 3 to 4 minutes on medium heat. Add finely diced thyme and rosemary, diced

sweet breads and country ham. Stir in and add flour. Continue stirring to evenly coat everything with flour for 3 to 4 minutes. Do not allow mixture to brown. Add clam stock. Continue stirring. Add cream. Allow to thicken; 4 to 5 minutes. Set aside and allow to cool. Add oysters and basil.

Biscuit Topping:

1 ¼ cup flour 1 Tablespoon baking powder ½ teaspoon salt	1/3 cup lard or butter ½ to ¾ cup buttermilk
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Sift together flour, baking powder and salt. Cut in the lard or butter. When crumbly add buttermilk. Blend until sticky.

Pour oyster mixture into prepared pie crust. Add biscuit topping by spoon fulls around the top (usually 6 around the outside). Place a small knob of butter in the center and place the last spoon of biscuit dough in the center over top of butter.

Bake for 25 – 30 minutes.

Allow to cool for 10 minutes before serving.