



Chef's Corner

Chef Scott Berg

February

- Five Star is continuing to build our outside the track business and have add 6 new venues this year.
- The cold weather is almost over, before it is gone here is a great soup to keep you warm.

Oyster Artichoke Soup

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Serves 8

1 1/2 pint	Select Oysters	Pre-shucked.
1 cup	Artichoke Hearts	Large dice.
1 1 cup	Clam Juice	
1 small	Onion	Fine dice.
3 stalk	Celery	Fine dice.
1 1/2 tsp	Garlic	Chopped.
1 oz	All Purpose Flour	Roux.
1 oz	Butter	Roux.
1/2 cup	White Wine	
1/2 each	Yellow Pepper	Fine dice.
1/2 each	Red Pepper	Fine dice.
1/4 bunch	Dill	Chop.
1/8 tsp	Cayenne Pepper	
1 oz	Butter	For sauté.

1. Make roux: Mix together butter and flour and cook over low heat for 8-10 minutes, stirring often. Should look like wet sand when ready. Set aside until later.
2. Sweat vegetables in butter, add wine and simmer. Add clam juice and thicken with roux.
3. Add rest of ingredients and Simmer for 5 minutes. Remove from heat and season.

See You Next Month!