

## Pete's Oyster Chowder

Courtesy of Pete Marr

3 cups reduced fat milk  
1/2 cup heavy cream  
(2) 8 oz cans oysters, chopped and liquor separated  
1 tablespoon unsalted butter  
1 tablespoon olive oil  
3/4 cup finely chopped celery  
3/4 cup finely chopped carrot  
3/4 cup thinly sliced leek  
1 large red potato, cut into 1/2" dice  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
2 tablespoons Smart Balance® buttery spread  
1/2 cup chopped parsley

In a 2 quart saucepan combine dairy products and oyster liquor, heat the liquids on low heat to a simmer - do not let it boil!

Meanwhile, heat a Dutch oven or heavy bottomed 3-4 quart pan to medium-low. Add butter and oil. When butter is completely melted add the celery, carrot, salt and pepper; sweat over medium-low heat for 5-7 minutes. Add the leek and continue the sweat for another 5 minutes. Add the heated liquids and the potato and bring to a simmer. Cook until potato is nearly done, about 10 minutes.

When potato is cooked, add oysters and buttery spread and return to simmer for another 5 minutes.

Add parsley and serve with your favorite crackers.