

1. Oysters Rockefeller

Chef Michael Roussel, Brennan's Restaurant, Louisiana Seafood Promotion & Marketing Board

1 pound butter	1 teaspoon Tabasco sauce
1 stalk celery, finely chopped	6 ounces Herbsaint
4 bunches green onions, finely chopped	3 cups cooked spinach
2 bunches parsley, finely chopped	10 ounces bread crumbs
1 1/2 ounces Worcestershire sauce	48 freshly opened oysters on the half shell

In a large skillet, melt butter. Add celery, green onions and parsley. Saute 5 minutes. Add Worcestershire, Tabasco and Herbsaint. Cook over medium heat for 10 minutes. Add spinach and bread crumbs, cook 5 more minutes. Place a tablespoon of sauce on each oyster. Bake at 375 degrees Fahrenheit for 3-5 minutes, serve hot. Serves 8. Six oysters per serving, as an appetizer.



2. Oyster and Wild Rice Veloute

Chef Kim Kringlie, The Dakota Restaurant, Louisiana Seafood Promotion & Marketing Board

1/4 cup unsalted butter	1/2 teaspoon cayenne pepper
1 tablespoon minced garlic	1/2 teaspoon white pepper
1 medium yellow onion, diced	2 dashes Worcestershire sauce
1 red bell pepper, diced	1/2 cup heavy whipping cream
2 stalks of celery, diced	1/2 cup cooked wild rice
1/4 cup flour	1/2 cup green onions, chopped
1 cup chicken stock	1 pint fresh oyster, with their liquor
1 bay leaf	

Heat butter in a pot. Add garlic, onion, pepper and celery; sauté until tender. Add flour, blend together until smooth. Add chicken stock and oyster liquor. Season with bay leaf, peppers and Worcestershire. Simmer for 15 minutes. Add heavy cream and oysters, continue to simmer for 5 minutes. Add wild rice and green onions. Adjust seasoning to taste and serve. Serves 4-6.



3. Oysters Marie Laveaux

Chef John Folse, LaFitte's Landing Restaurant, Louisiana Seafood Promotion & Marketing Board

3 dozen fresh oysters, reserve liquid
3 tablespoons butter
1 teaspoon chopped garlic

1 teaspoon chopped parsley
1/2 ounce Pernod or Herbsaint

In a heavy bottom sauté pan, melt butter over medium high heat. Add garlic and parsley and sauté approximately 2 minutes. Add oysters and cook until edges begin to curl. Do not overcook. Deglaze with Pernod and cook an additional 1 minute. Remove oysters, reduce cooking liquid to 1/2 volume and reserve for sauce.

Sauce for Oysters Marie Laveaux:

1/4 pound butter
1/2 cup diced onions
1/4 cup diced celery
2 tablespoons diced garlic
1/4 cup chopped green onions
1/2 cup white crabmeat or cooked chopped shrimp
2 1/2 tablespoons flour
3 cups hot whipping cream

1 ounce dry white wine
reserved cooking liquid from oysters
reserved oyster liquid
pinch of nutmeg
1/4 cup diced red bell pepper
1/4 cup diced yellow bell pepper
salt and cracked black pepper to taste

Preheat oven to 375 degrees Fahrenheit. In a 1-quart heavy bottom saucepan, melt butter over medium high heat. Add onions, celery, garlic and green onions, sauté approximately 3 minutes. Add crabmeat or shrimp and sauté an additional 1 minute, stirring constantly. Sprinkle in flour. Using a wire whip, stir until a white roux is achieved. Add heavy whipping cream and white wine, blend with the wire whip. Bring to a low boil, stirring constantly as mixture thickens. Add oyster cooking liquid and reserved liquid. Reduce heat to simmer, cook 10-15 minutes. Add hot water if sauce becomes too thick. Add nutmeg, red and yellow bell peppers, and season to taste using salt and pepper. Place 6 oysters in each of 6 au gratin dishes. Top generously with sauce and bake until bubbly. You may wish to sprinkle Parmesan cheese on top prior to baking. This dish should be served with garlic croutons or crackers. *Serves 6.*



4. Oyster Boudin

Chef Kevin Davis, Arnaud's Restaurant, Louisiana Seafood Promotion & Marketing Board

3 ounces tasso	1 cup oyster liquor
3 ounces bacon fat	2 cups veal stock
1 onion, finely diced	salt, white and cayenne pepper to taste
3 stalks celery, finely diced	1 bunch green onions, chopped
2 bell peppers, finely dices	1/2 bunch parsley, chopped
2 fresh chili peppers, chopped	4 dozen fresh oysters
2 teaspoons dried thyme	bread crumbs to thicken
1 tablespoon garlic	red chili cilantro for garnish
2 cups rice	

Render tasso in bacon fat. Add onions, celery, bell peppers and sauté until translucent. Add chili peppers, thyme, garlic and sauté until garlic is blonde. Add rice and deglaze with oyster liquor. Add veal stock and seasonings. Bring to a boil, reduce heat and simmer. Add green onions, parsley and oysters. Cover and simmer, stirring occasionally until rice is cooked. Adjust seasonings-it should be spicy. Add bread crumbs (approx. 3 oz.) to thicken. Let cool and pass through a grinder using a small die. Form into cakes approx. 2 oz. each, similar to crab cakes. Lightly flour and sauté. Serve with Creole mustard cream sauce and garnish with red chili cilantro and fried oysters. *Yield: 25 (2 ounce) cakes.*



5. Artichoke Soup with Oysters

Chef Goffredo Fraccaro, La Riviera Restaurant, Louisiana Seafood Promotion & Marketing Board

1 onion, chopped	3 stalks green onions, chopped
1/4 stalk celery, chopped	1/3 cup white wine
1/4 pound margarine	1/3 cup Worcestershire sauce
Italian crushed red pepper	7 beef bouillon cubes
2 bay leaves	1 (16 ounce) can artichoke hearts, quartered
3 tablespoons flour	poached oysters, 3 or 4 per serving

Saute chopped onions and celery with margarine in a 5-quart soup pot. Add crushed red pepper and bay leaves. Saute until vegetables are transparent. Add flour and stir in well. Add 1 1/2 quarts water and bring to a boil. Add chopped green onions, white wine, Worcestershire and beef bouillon cubes. Return soup to a boil and add artichokes. Return to a boil and remove from heat. To serve soup, add 3 or 4 poached oysters per serving. *Serves 6-8.*



6. Oyster Stew

Chef Paul Prudhomme, K-Paul's Louisiana Kitchen, Louisiana Seafood Promotion & Marketing Board

1 1/4 cups water
3 dozen small to medium fresh oysters in their liquor (@ 18 ounces)
1/4 pound unsalted butter
1 cup finely chopped celery
3/4 teaspoon Chef Paul Prudhomme's Seafood Magic
1/2 cup finely chopped green onions
2 cups heavy cream

Add the water to the oysters and refrigerate at least 1 hour. Strain and reserve the oysters and oyster water; refrigerate until ready to use. In a large skillet combine the butter, celery, Seafood Magic and 3/4 cup of the oyster water. Cook over high heat for 3 minutes, shaking the pan (versus stirring) almost constantly. Add the remaining 1/2 cup oyster water, cook and shake the pan for 1 minute. Stir in green onions. Gradually add cream, whisking constantly. Add oysters and cook just until the edges curl, about 2-4 minutes, whisking constantly. Remove from heat and serve immediately, stirring well as you ladle out the portions. For the main course, ladle 9 oysters, a little of the vegetables and 1 cup of the liquid into each serving bowl. For appetizer, serve 1/2 of that amount. *Serves 4 as a main course, or 5 as an appetizer.*



7. Panned Oysters on a Bed of Sauteed Spinach and Mushrooms with Garlic Pimento Butter

Chef Tom Weaver, Christian's Restaurant, Louisiana Seafood Promotion & Marketing Board

4 ounces cold water	1 tablespoon butter	
4 1/2 teaspoons lemon juice	1 cup sliced mushrooms	
4 1/2 teaspoons flour	1 lb spinach, washed and stems removed	
3 tablespoons pimento, diced	30 fresh medium fresh oysters	
1/2 teaspoon paprika	2 cups flour	2 eggs
1 tablespoon garlic	2 teaspoons salt	2 cups milk
10 ounces butter, softened	1/2 teaspoon white pepper	
4 cups bread crumbs	1/4 teaspoon cayenne pepper	

To prepare sauce, place water, lemon juice, flour, pimentos, paprika and garlic in medium saucepan over medium heat, stirring constantly, until thickened. Remove from heat and whip in butter, a little at a time. Blend in food processor or blender. Place in stainless steel bowl sitting in hot water to keep warm. Saute mushrooms in butter until soft. Add spinach and sauté 30 seconds, just enough to wilt the spinach. Remove from pan, drain and keep warm. Season flour with salt, cayenne and white pepper. Prepare an egg wash beating together eggs and milk. Dredge oysters in flour, dip in egg wash and then in bread crumbs. Deep fry in peanut oil at 375 degrees Fahrenheit until crisp. To serve, divide spinach and mushrooms equally onto 6 plates. Place 5 oysters on bed of spinach and mushrooms and top with approximately 2-2 1/2 ounces of sauce. Serves 6.



8. Spinach Salad with Sauteed Oysters and Herb Dressing

Chef Susan Spicer, Bayona, Louisiana Seafood Promotion & Marketing Board

1 bag fresh spinach
1/2 head Romaine or other lettuce
4-6 large mushrooms, sliced
16 fresh raw oysters
2 egg whites, lightly beaten
1 cup bread crumbs, seasoned with fresh
or dried rosemary, thyme, sage and parsley
1 1/2 cups olive oil
2 green onions, thinly sliced
2 strips bacon, cooked and crumbled

Vinaigrette Sauce:

1 egg yolk
1 tablespoon Dijon mustard
3 tablespoons red wine vinegar
6-8 ounces olive oil
1/2 teaspoon rosemary, chopped
salt, ground pepper
dash Tabasco sauce

To prepare vinaigrette, beat the egg yolk, mustard and vinegar together in a bowl. Slowly whisk in the olive oil until thickened. Add Worcestershire sauce, rosemary, salt, pepper and a dash of Tabasco. Thin with a little water if needed. Clean the spinach and lettuce. Dress 4 salad plates with a mixture of the two greens. Clean and slice the mushrooms and arrange around and on top of the greens. Dip the oysters in the frothy egg whites and roll in the bread crumbs. Saute in hot olive oil until golden brown on both sides. Place on top of the salad, dress with the vinaigrette and sprinkle with green onions and bacon. Serve immediately. *Serves 4.*



9. Oysters Marinara Sauce

Chef Frank P. Sclafani, Sclafani Cooking School, Inc., Louisiana Seafood Promotion & Marketing Board

4 tablespoons olive oil	1 tablespoon garlic, freshly minced
4 tablespoons yellow onions, 1/4" diced	1 tablespoon minced anchovies
4 tablespoons celery, 1/4" diced	2 tablespoons parsley, chopped, squeezed dry
2 dozen freshly opened oysters, cleaned	1 tablespoon basil, chopped
1/2 pint oyster liquid	1 bay leaf (discard when sauce is cooked)
1 pint plum tomatoes, peeled and crushed	1/2 teaspoon thyme
1/2 pint tomato sauce	salt and pepper to taste
2 tablespoons green onions, finely chopped	8 ounces pasta of choice

Heat olive oil in a sauce pot over medium heat. Add yellow onions and celery to the hot oil and sauté for 2 minutes. Poach oysters in their liquid in this sauce pot over medium heat for about 3 minutes until the ridges on the sides of the oysters are slightly curled. Place remaining ingredients in the sauce pot and simmer for an additional 5 minutes. Sauce is ready to serve hot. Cook 8 ounces of pasta, preferably vermicelli pasta, in 3 inches of boiling salted water for 6 minutes. Drain and serve hot with Oyster Marinara Sauce. *Serves approximately 4.*



10. Oysters Bienville

Chefs Mike Regua & John Deville, Antoine's Restaurant, Louisiana Seafood Promotion & Marketing Board

3 dozen fresh raw oysters on the half shell 5 cups Bienville Sauce (below)
6 pie pans filled with rock salt

Place 6 raw oysters on the half shell on each of the 6 pie pans filled with rock salt. Cover each oyster with Bienville Sauce and bake in a 400 degree Fahrenheit oven for 10 minutes or until the oysters and sauce are very hot and begin to brown on top. Serve immediately. Note: The rock salt retains heat after the oysters are brought to the table. Use caution and avoid getting any of the salt into the oyster shells or into the Bienville Sauce.

Bienville Sauce (yield 5 cups)

1/2 stick butter	1/2 cup chopped pimento
1 1/2 cups minced bell pepper	2 cups Bechamel Sauce (below)
1 cup minced green onion	2/3 cup grated American cheese
2 cloves garlic, minced	1/2 cup bread crumbs
1/2 cup white wine	salt and ground white pepper

Melt the butter and sauté the bell pepper, green onion and garlic until they are limp. Add the white wine and bring to a boil. Stir in pimento, the Bechamel Sauce, the grated cheese and bread crumbs. Add salt and white pepper to taste and simmer for 20 minutes or until the sauce is very thick.

Bechamel Sauce:

2 tablespoons of butter	1 1/2 cups warm fish or chicken stock
2 tablespoons of flour	salt and ground white pepper

Melt butter and stir in flour. Stir and cook until the mixture becomes foamy. Add the warm stock and bring to a boil. Turn down heat to a simmer and add salt and pepper to taste. Remove from heat and dot top of sauce with a few chips of butter to prevent a film from forming.



11. Oyster and Andouille Pastries

Chef John Folse, Lafitte's Landing Restaurant, Louisiana Seafood Promotion & Marketing Board

2 dozen select fresh oysters, reserve liquid	1/4 cup chopped green onions
2 sheets 8 1/2" X 13" puff pastry	1/4 cup diced tomatoes
1 egg, beaten	1/4 cup diced red bell pepper
1/4 cup melted butter	2 ounces champagne
1/2 cup diced andouille sausage	1 cup heavy whipping cream
1 teaspoon diced garlic	1/4 pound chipped cold butter
1/4 cup sliced mushrooms	salt and cracked black pepper, to taste

Preheat oven to 400 degrees Fahrenheit. Place two sheets of puff pastry, one atop the other and cut into 3" squares. Arrange puff pastry squares on lightly buttered baking sheet. Brush top of pastry with beaten egg for color. Bake pastry until golden brown, 10-15 minutes. Remove and keep warm. In a heavy bottom saucepan, melt butter over medium high heat. Saute andouille, garlic, mushrooms, green onions, tomatoes and bell pepper 3-5 minutes, until vegetables are wilted. Add oysters and oyster liquid, deglaze with champagne. Saute until edges of oysters begin to curl, about 2 minutes. Add cream, bring to a slight boil and reduce cream to 1/2 the volume. Once cream is thickened to sauce consistency, slowly add chipped butter, swirling pan constantly until all butter is incorporated. It is important to swirl pan around burner and not to stir with a spoon as butter may break down if hot spots occur. Season to taste using salt and pepper. Place pastry square in center of 6" serving plate. Remove top half of pastry and fill with equal parts of oysters and oyster butter sauce. Top with remaining half of pastry and serve. *Serves 6.*



12. Curried Oyster Stew

Chefs Tom Valentin and Chris Grainer, Westin Hotel, Louisiana Seafood Promotion & Marketing Board

3 tablespoons butter	1 teaspoon chili powder
1/2 cup small diced onions	1 teaspoon cumin
1/2 cup small diced celery	2 cups oyster liquor
1/2 cup small diced carrot	1 cup heavy cream
1/2 cup small diced green onions	1 bay leaf
1 pint fresh oysters, small or large cut in half	1 sprig fresh thyme
1 tablespoon curry powder	salt and white pepper to taste

Sweat onions, celery, and carrot in half of butter. Add oysters, curry powder, chili powder and cumin. Cook 2 to 3 minutes stirring frequently. Add oyster liquor, cream, bay leaf and thyme. Simmer 20 minutes, stir in remaining butter. Season with salt and white pepper to taste.

13. Butter Basted Oysters

Chefs Duke & Mike Landry, Don's Seafood & Steak House, Louisiana Seafood Promotion & Marketing Board

- 1/2 stick butter
- 1/2 stick margarine
- 1 pint fresh oysters
- 1/4 teaspoon red pepper flour
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons chopped green onions

Melt butter and margarine in skillet. Drain oysters and season with red pepper. Dredge oysters in flour that has been seasoned with salt and black pepper. Drop coated oysters into hot skillet. Saute each side until golden brown. Sprinkle with chopped green onions.
Serves 4.



14. Louisiana Fried Oyster Salad

Chef Jamie Shannon, Commander's Palace, Louisiana Seafood Promotion & Marketing Board

Garlic Dressing:

- 1/2 cup fresh garlic
- 2 cups vegetable oil
- 2 anchovies
- 1 egg
- 1 tablespoon lemon juice
- salt and pepper to taste

Radish Relish:

- 1 cup finely chopped radish
- 1 tablespoon capers
- 1 tablespoon extra virgin olive oil
- salt and pepper to taste
- 2 Belgian endive leaves

seasonal greens

- 6 med asparagus spears
- 8 large fresh oysters
- bredding mix w/masa flour

To prepare the Garlic Dressing, puree garlic in food processor. Add egg and slowly add oil to processor until a thick mayonnaise-like texture develops. Add lemon juice, anchovies and salt and pepper to taste. Set aside. Wash and tear lettuce into bite-size pieces. Prepare Radish Relish by combining chopped radish, capers, olive oil and salt and pepper to taste. Stuff relish mixture into two Belgian endive leaves. Blanch 6 medium asparagus spears and immediately shock them in cold water. Dredge 8 large oysters in a bredding mix which uses masa flour and fry in 350 degree Fahrenheit oil for 2 minutes. At Commander's Palace, we build our Louisiana Fried Oyster Plate by arranging the asparagus in pairs of three spokes at the top of the plate, with the two stuffed endive leaves between the spokes. Build a bed of greens on the base of the plate and place the 8 oysters over the top and garnish with parsley. Drizzle with dressing over the top of the salad.

15. Angles on Horseback

Interstate Shellfish Sanitation Conference

12 ounces fresh oysters, drained
2 tablespoons chopped parsley
1/2 teaspoon lemon pepper
10 slices bacon, cut in thirds

Place an oyster on each piece of bacon and sprinkle with parsley and lemon pepper. Wrap bacon around oyster and secure with a toothpick. Place oysters on a broiler pan. Broil about 4 inches from heat for 8 to 10 minutes, or until bacon is crisp. Turn carefully. Broil 4 to 5 more minutes or until bacon is crisp. *Yield: about 30 hors d'oeuvres.*



16. Grilled Oysters with Spicy Cajun Sauce

National Fisheries Institute

4 dozen fresh oysters in the shell, scrubbed 2 cups "spicy Cajun sauce" (recipe follows)

Place oysters on ungreased grill, 4 to 5 inches over hot coals. Cover with lid or aluminum foil. Cook until oysters begin to open, 5 to 10 minutes depending on size. Place on a plate. Open and discard top shells. Spoon "spicy Cajun sauce" onto each. Return to grill and cook, covered, about 2 minutes longer or until sauce bubbles. Serve hot, makes 48 appetizers.

Spicy Cajun Sauce

2 strips bacon, finely chopped	2/3 cup orange juice
1 small onion, finely chopped (1/3 cup)	1/3 cup honey
3/4 teaspoon chili powder	3 tablespoons cider vinegar
1/4 teaspoon black pepper	2 large cloves garlic, minced
1/4 teaspoon ground cumin	

Saute bacon in saucepan until browned. Drain off and discard fat. Add onion and sauté until tender. Stir in chili powder, pepper and cumin. Saute 1 minute. Add remaining ingredients and cook over low heat, stirring occasionally for 30 minutes, or until sauce is somewhat thickened. Makes 2 cups.



17. Oyster Puffs

"Shellfish," by the Editors of Time-Life Books, 1982.

1 pint shucked fresh oysters, with liquor
1/2 cup half -n- half cream
2 tablespoons butter
2 teaspoons salt

1/2 teaspoon sugar
1 cup flour
4 eggs
peanut oil for frying

In a large, heavy saucepan, simmer oysters in their liquor until their edges curl. Remove oysters from liquor with a slotted spoon and pat dry on paper towels. Chop oysters finely. Pour 1/2 cup of oyster liquor into a saucepan, and half -n- half, butter, salt and sugar. Bring to a boil. Add flour all at once, and stir constantly over low heat until smooth. Remove batter mixture from heat and let cool a few minutes before adding eggs, one at a time. Beat batter thoroughly after each egg is added. Blend in chopped oysters and mix well. Heat oil for deep frying to 375 degrees Fahrenheit. Drop batter into oil by tablespoonful and fry puffs until golden brown (3-5 minutes). Drain on paper towels. Serve with cocktail sauce or tarter sauce. Serves 4.



18. Flambeed Oysters

"Shellfish," by the Editors of Time-Life Books, 1982.

1 dozen fresh oysters, scrubbed, shucked, and lightly rolled in fresh cracker crumbs
approx. 2 tablespoons butter
1 teaspoon fresh parsley, finely chopped
4 fresh mushrooms, sliced and sautéed in butter
1 cup sour cream
1/2 teaspoon Worcestershire sauce
1/2 teaspoon dry mustard
3 tablespoons Cognac, warmed over hot water

Saute oysters lightly in butter. Add all other ingredients, except Cognac, and blend mixture well. Pour in Cognac and light it. When flames die, mix sauce again and serve oysters at once on fresh toast triangles. Serves 2-3.



19. Oysters Fried on Skewers

"Shellfish," by the Editors of Time-Life Books, 1982.

2 dozen fresh oysters, scrubbed, shucked, liquor reserved
3 tablespoons fresh lemon juice
1 egg, beaten
fine fresh bread crumbs
deep-fried parsley*
1 lemon, quartered

*to deep-fry parsley, drop a handful of fresh rinsed and dried parsley into 375 degree Fahrenheit oil. Cook a few seconds, remove and drain.

Heat oysters in their liquor and lemon juice for 2 minutes to stiffen them. Drain oysters and roll them in beaten egg, then bread crumbs. Thread 6 oysters onto each of 4 skewers, leaving some space between each oyster. Plunge skewers into preheated 375 degree Fahrenheit oil for 1-2 minutes or until coating is golden brown. Drain on paper towels. Serve with deep-fried parsley and lemon quarters. Serves 4.



20. Stuffed Oysters, Williamsburg

"Shellfish," by the Editors of Time-Life Books, 1982.

If walnut ketchup is not available, substitute vinegar in which walnuts have been pickled, or use wine vinegar.

2 dozen oysters, scrubbed, shucked, drained, chopped. Clean and reserve deeper shell halves juice	2 tablespoons butter 2-3 tablespoons fresh lemon
2 slices firm-textured white bread, crusts removed, crumbled 1 small onion, finely chopped pepper	2 teaspoons grated lemon peel salt and pepper, cayenne
1 tablespoon fresh parsley, chopped 2 tablespoons celery, finely chopped butter	2 eggs, beaten 1 cup bread crumbs, fried in
1 teaspoon walnut ketchup	1 lemon, cut into wedges

Put oysters in skillet, add crumbled bread, onion, parsley, celery, walnut ketchup, butter, lemon juice and lemon peel, salt and pepper and a pinch of cayenne. Cook 15 minutes over low heat, stir constantly. Add beaten eggs, mix in thoroughly. Fill reserved shells with mixture, and place shells in shallow baking pan. Sprinkle oyster filling with fried bread crumbs. Brown oysters in preheated 425 degree Fahrenheit oven for 10 minutes. Serve garnished with lemon wedges. Serves 4.

21. Hot Curried Oysters

"Shellfish," by the Editors of Time-Life Books, 1982.

8 fresh oysters, scrubbed, shucked, liquor strained and reserved
2 shallots, chopped
1 garlic clove
1 tablespoon butter
1/4 cup crème fraîche
1/2 teaspoon cayenne pepper
1/2 teaspoon powdered saffron
3/4 teaspoon curry powder
fresh lemon juice

Put oyster liquor in a pan with shallots, garlic clove and butter. Cook over medium heat until butter melts, and simmer until liquid is reduced to 1/2 its original volume. Add crème fraîche, cayenne, saffron and curry. Stirring constantly, cook sauce over low heat until thick and creamy. Add a few drops of lemon juice. Place oysters in one or two individual gratin dishes. Pour sauce over oysters, and place dishes under preheated broiler for 10 minutes. Serve at once. Serves 1-2.



22. Crisp-Fried Deviled Oysters Wrapped in Basil Leaves

"A Seafood Celebration," London & London, 1993

24 large basil leaves	1/4 cup stone-ground cornmeal
24 fresh oysters, shucked and drained	1/2 cup all-purpose flour
1 egg	salt and pepper to taste
1/2 cup Dijon mustard	corn oil for frying
1/2 teaspoon Tabasco sauce, or more	lemon wedges for serving
1/4 cup fine bread crumbs	

Freeze basil leaves for a few minutes to make them pliable, then wrap 1 leaf around each oyster. In a small bowl, lightly beat eggs with whisk, add mustard and Tabasco sauce. Whisk to combine. In another bowl, combine bread crumbs, cornmeal, flour, salt and pepper. Heat about 1-1/2 inches of corn oil in a cast-iron skillet until very hot. Dip each wrapped oyster in egg mixture then flour mixture, and gently lower into hot oil. Fry 4-5 minutes until golden brown, turning once. Lift out with slotted spoon to paper towels to drain. Serve at once with lemon wedges. Serves 4.

23. Broiled Oysters with Bacon, Tomato and Vodka

"A Seafood Celebration," London & London, 1993

12 fresh oysters, scrubbed, shucked and returned to half shell
rock salt or kosher salt
1 large tomato, skinned, seeded, finely diced, drained in strainer
2 tablespoons tomato paste
2 tablespoons vodka
1 teaspoon white wine Worcestershire sauce
1/8 teaspoon hot pepper flakes
pinch of table salt
1 slice bacon, finely minced

Place oysters in their half shells in one layer on bed of salt that has been poured into a baking pan. Preheat broiler. In a small bowl, combine tomato, tomato paste, vodka, Worcestershire sauce, pepper flakes and salt. Sauce should not be too watery. If it is, add more tomato paste. Spoon equal amounts of sauce over oysters. Scatter minced bacon on top. Broil just long enough for bacon to become crisp and golden. Serve hot. Serves 4.



24. Fisherman's Choice Oysters

"Seafood: A Collection of Heart Healthy Recipes," Harsila & Hansen, 1990.

1 pound oysters, shucked; or 2 (8oz) jars of small oysters
2 tablespoons margarine
1 teaspoon dried dill weed
lemon wedges

Shuck, drain and dry oysters on paper towel. Place them on a cooking sheet. Melt margarine, add dill and brush over oysters. Broil 3 minutes until lightly browned, turning once. Serve with cocktail sauce and lemon wedges. Serves 4.



25. Oysters in Lime Sauce

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1 pint fresh oysters	1/8 teaspoon hot pepper sauce
1/2 cup flour	1/8 teaspoon salt
1/4 cup butter	1/8 teaspoon pepper
3 tablespoons lime juice	

Drain oysters, reserving liquor. Remove any remaining shell particles. Place flour in a small bowl or pie plate. Coat oysters. Heat 3 tablespoons butter in a skillet; cook oysters 10 minutes, turning once during cooking. Place on hot serving platter and keep warm. In a saucepan stir 2 tablespoons flour into remaining butter. Stir in oyster liquor, lime juice, hot pepper sauce, salt and pepper. Heat to boiling point. Pour over oysters. *Yield: 6 servings.*



26. Tasty Baked Oysters

Florida Department of Agriculture & Consumer Services

36 fresh oysters in the shell	1/4 teaspoon freshly ground black pepper
2 tablespoons minced onion	1/4 teaspoon marjoram (optional)
1/2 teaspoon salt	Butter

Wash oysters thoroughly under cold running water to remove any foreign particles. Preheat oven to 450 degrees Fahrenheit. Shuck and drain oysters; place on deep half of shells. Combine onion, salt, pepper, and marjoram; sprinkle over oysters and dot with butter. Place oysters in baking pan; bake 10 minutes. *Yield: 6 servings.*



27. Scalloped Oysters

Florida Department of Agriculture & Consumer Services

1 pint fresh oysters	1/2 cup melted butter
2 cups coarsely crushed crackers	1/4 teaspoon Worcestershire sauce
1/2 teaspoon salt	1 cup milk
1/8 teaspoon pepper	

Drain oysters. Remove any remaining shell particles. In a small bowl combine crackers, salt, pepper and butter. Place 1/3 of the cracker mixture in a lightly greased baking dish. Cover with a layer of oysters. Repeat layers. Add Worcestershire sauce to milk and pour over casserole. Bake at 350 degrees Fahrenheit for 25-30 minutes. *Yield: 6 servings.*



28. Oysters and Corn

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1 pint fresh oysters	1 teaspoon salt
1 (10 oz) package frozen corn, cooked and drained	1/4 teaspoon pepper
4 tablespoons butter, divided	2 cups sliced fresh mushrooms

Drain oysters, reserving liquor. Remove any remaining shell particles. In a small saucepan cook oysters in liquor for 8-10 minutes or until done. Drain. Add corn and 2 tablespoons butter. In a saucepan cook mushrooms in remaining 2 tablespoons butter, until lightly brown. Combine all ingredients and heat. Serve on warm platter. *Yield: 6 servings.*



29. Barbecued Oysters

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1 pint fresh oysters	2 tablespoons brown sugar
1 cup chili sauce	3 tablespoons Worcestershire sauce
1/2 cup water	2 tablespoons prepared mustard
2 tablespoons melted butter	1 teaspoon pepper
1/4 cup lemon juice	4 hamburger buns, split and toasted

Drain oysters. Remove any remaining shell particles. Place oysters in broiler pan or shallow baking dish. In a saucepan combine all other ingredients except buns and simmer for 15 minutes. Pour sauce over oysters; broil 3-4 inches from heat source for 8-10 minutes. Serve on hamburger buns. *Yield: 4 servings*



30. Florida Panned Oysters

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1 pint fresh oysters	1 teaspoon Worcestershire sauce
1/4 cup butter	1/2 teaspoon salt
2 tablespoons dry white wine	1/4 teaspoon hot pepper sauce
1 tablespoon lemon juice	Toast points

Drain oysters. Remove any remaining shell particles. In a saucepan melt butter; add oysters and cook 7-8 minutes. Add wine, lemon juice, Worcestershire sauce, salt, and hot pepper sauce; heat. Serve with toast points. *Yield: 6 servings.*



31. Opulent Oysters

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1 pint fresh oysters
1 can (3 1/2 ounces) French fried onions
1/4 cup light cream or half and half
2 tablespoons grated Parmesan cheese
2 tablespoons butter

Drain oysters. Remove any remaining shell particles. Preheat oven to 450 degrees Fahrenheit. Spread 3/4 cup of onions in a well greased round baking dish, 8 X 2 inches. Cover with the oysters. Pour cream over oysters. In a small bowl combine remaining onions and cheese. Sprinkle over oyster mixture and dot with butter. Bake 8-10 minutes or until browned. *Yield: 6 servings.*



32. Oyster Creole

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1 pint fresh oysters	3/4 teaspoon salt
3 tablespoons chopped onion	1/4 tablespoon hot pepper sauce
2 tablespoons butter	2 tablespoons chopped parsley
3 tablespoons flour	Buttered toast
1 cup tomato juice	

Drain oysters. Remove any remaining shell particles. In a saucepan, cook onion in butter until tender. Blend in flour, add tomato juice, stirring constantly. Cook until thickened. Add oysters and seasonings; simmer about 8-10 minutes or until done. Sprinkle with parsley. Serve on toast. *Yield: 6 servings.*



33. Quick Oyster Pick-Up

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- 1 pint fresh oysters
- 2 cups oyster liquor and enough water to complete volume
- 1 package (1 3/4 ounces) cream of leek soup mix
- 1 cup milk
- 1 tablespoon chopped parsley

Drain oysters, reserving liquor. Remove any remaining shell particles. In a saucepan add oyster liquor and soup mix. Bring to boil, stirring constantly. Reduce heat and simmer for 10 minutes. Add oysters and milk; heat 8-10 minutes longer or until oysters are done. Sprinkle with parsley. *Yield: 6 servings.*



34. Curried Oysters

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| 1 pint fresh oysters | 1 teaspoon curry powder |
| 1/2 cup chopped onion | 3/4 teaspoon salt |
| 2 tablespoons butter | 1/8 teaspoon pepper |
| 1 1/2 cups milk | |
| 2 eggs, hard cooked and sliced | |

Drain oysters, reserving liquor. Remove any remaining shell particles. Place oysters with liquor in a skillet and simmer 8-10 minutes. Drain. In a saucepan cook onion in butter until tender. Blend in flour; add milk and cook until thick, stirring constantly. Add oysters, sliced eggs and seasonings; heat thoroughly. Serve over hot rice or in a rice ring. *Yield: 6 servings*





35. Deluxe Fried Oysters

Florida Department of Agriculture & Consumer services

1 pint fresh oysters
2 eggs
2 tablespoons milk
1 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon paprika
1 cup bread crumbs, corn meal or cracker meal
1/2 cup flour
Oil for frying

Drain oysters. Remove any remaining shell particles. In a small bowl or pie plate mix eggs, milk and seasonings. Place bread crumbs and flour in 2 small bowls or pie plates. Dip oysters first in flour, then in egg mixture. Roll in crumbs. Fry in hot oil for 10 minutes, turning once during cooking. Drain on absorbent paper. *Yield: 6 servings*

36. Oyster/Vegetable Hollandaise

Florida Department of Agriculture & Consumer Services

1 pint fresh oysters	1 (10 oz) package frozen broccoli or asparagus spears, cooked and drained
2 teaspoons butter	Hollandaise Sauce
1/8 teaspoon salt	Parmesan cheese
4 large English muffins, split, toasted and buttered	

Drain oysters. Remove any remaining shell particles. In a small saucepan cook oysters in butter for 5-6 minutes. Sprinkle with salt. Place 4 muffin halves in a shallow baking dish. Heat. Top each half with an equal amount of vegetable, oysters and Hollandaise Sauce. Sprinkle with Parmesan cheese. Broil 3 inches from heat source for 2-3 minutes or until cheese melts. Serve with remaining muffin halves. *Yield: 4 servings*

Hollandaise Sauce

1/3 cup butter	1/4 teaspoon salt
1 tablespoon lemon juice	1/8 teaspoon cayenne
1 tablespoon water	1/3 cup mayonnaise or salad dressing
1 egg yolk	

Melt butter in small saucepan. Add lemon juice, water, egg yolk, salt and cayenne; beat well. Cook over low heat, stirring constantly, until mixture thickens. Remove from heat; stir in mayonnaise. *Yield: 3/4 cup*