

CORNMEAL ENCRUSTED OYSTERS

Serves 6 - 8



Fried oysters are a perennial favorite and are a welcome addition to a variety of dishes. Whether they are served in salads, Po' Boy sandwiches or by themselves with a little bit of cocktail or tartar sauce, there are never any leftovers.

..... I N G R E D I E N T S

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|-------|--------------------------|-----------------|-----|----------------|--------------|
| 24 | oysters, freshly shucked | 1/2 | tsp | cayenne pepper | |
| 1 1/2 | C | yellow cornmeal | 1/2 | tsp | black pepper |
| 1/2 | C | flour | 1 | C | buttermilk |
| 2 | tsp | salt | | | |

..... D I R E C T I O N S

Preheat oven to 450°F.

Drain oysters completely.

In a shallow dish or pie plate, mix cornmeal, flour, salt, cayenne and pepper. Pour buttermilk into a separate bowl.

Dip the oysters into the buttermilk, then into the cornmeal, taking care not to build up too thick a crust. Place fully coated oysters onto a lightly oiled baking sheet. Bake* until golden brown on their bottoms, about 10 minutes, then turn over and bake an additional 10 minutes.

Serve with SPICY COCKTAIL SAUCE (recipe available on Jamestown Seafood website.)

*Option: Frying the oysters in smoking hot vegetable oil works equally well.

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