

Oysters Raw On Half Shell

For appetizers allow 6 oysters per person. Shuck oysters and place them in half shell on a bed of crushed ice or coarse salt to keep them from tipping over. Include the following condiment to accompany the oysters: lemon wedges, Tabasco or cocktail sauce and horseradish.

Angels on Horseback (Make 2 dozen appetizers.)

24 Shucked Oysters
8 Slices of bacon cut into thirds
2tbsp Chopped Parsley
½ tsp Salt
Dash Paprika and Pepper

Drain the oysters. Place one oyster on each third of bacon and sprinkle with parsley, salt, pepper and paprika. Wrap bacon around seasoned oyster. Place on broiler rack 4 inches from heat. Broil 8 to 10 minutes. Turn over and broil 3 to 4 minutes longer, or until bacon is crisp and oyster begins to curl on the edges.

Broiled Oysters (Makes 24 appetizers)

24 Shucked Oysters
1/3cup Dry Bread Crumbs
¼cup Melted Margarine or Butter
1tbsp Chopped Green Onion
1tbsp Chopped Fresh Parsley
1 Crushed Clove Garlic

Place oysters on half shell then on a cookie sheet of coarse salt. Sprinkle bread crumbs over oysters. Combine margarine or butter with seasoning and place ½ tsp of seasoning mixture on each oyster. Sprinkle with grated mozzarella cheese. Broil for 4 to 5 minutes or until oyster edges begin to curl and cheese browns.

Oyster Stew (Make 4 ½ cup servings)

24 Shucked Oysters, reserve the liquid
1/2cup Evaporated Milk
1 ½ cups Whole Milk
¼ cup Butter
½ small Finely Chopped Onions
Salt/pepper To Taste
Flour Enough to thicken.
Several pinches of paprika

Melt butter, add oyster and liquid. Cook until edges of oyster begin to curl. Add milk, salt, pepper, paprika and a little more butter. Stir and cook until hot DO NOT BOIL. Add a little flour water mixture to thicken if needed. For heartier stew add cooked potatoes cut in cubes.