

Oysters Taste Great No Matter How You Fix 'Em

Raw, pan-fried and roasted may be the most popular local ways to cook oysters, but this delicately flavored shellfish also tastes great when prepared in other ways, such as casseroles and soups and stews.

Right now you should be able to find fresh oysters in the shell at local markets, or shucked in the supermarket cooler section. "Selects" are medium size while "Standards" are small.

Fresh oysters should be used quickly, within a few days of purchase.

Begin with appetizers and soups (not your typical stew in this case), then move on to the entrees as you learn to appreciate the versatility of the oyster.

OYSTER SOUP

- 3 C. rich chicken consomme
- 1 C. dry white wine
- 20 small oysters and their liquor
- Salt and pepper

Heat the consomme and when hot add the wine. When the mixture almost boils add the oysters and their liquor, season and remove from the stove. Pour into hot soup plates. The oysters are to be warm but not cooked before they are added. Serves four.

SMOKED OYSTER SOUP

- 1 can smoked oysters
- 1 can oyster soup
- Milk, one soup canful
- Salt and pepper
- 1 1/2 C. cream
- 1 T. dry sherry

Finely chop the oysters and put them in a saucepan. Add the oyster soup, place over heat until the mixture is smooth. Add can of milk. Season to taste and heat again slowly. Do not boil. Remove from the heat and stir in cream and sherry. Heat again but do not boil, and serve immediately. A dot of sour cream sprinkled with parsley is a nice garnish when serving. Serves four.

BAKED OYSTERS

Oysters on the half shell
Bacon strips
Barbecue sauce
Prepare oysters for the half shell, removing oyster carefully. Select shells that will stand; rinse well. Return oysters to shells, draining excess liquid. Add a one-inch strip of bacon and a dab of barbecue sauce to each. Bake on medium heat (325 degrees) until the oysters are firm and the bacon crisp.

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Southern Living

BARBECUED OYSTERS

4 dozen oysters
1/2 C. chili powder
1/2 C. flour
1 tsp. cayenne pepper
1 tsp. garlic powder
1 T. salt
1 tsp. hickory-smoked salt
Put the dry ingredients in a heavy paper bag and shake up real well. Add oysters, one at a time, and shake. Then fry in deep, hot fat (360 degrees to 365 degrees) until done.

—Ginny McIntyre
Sharon UMC Cookbook

CREAMY OYSTERS AND CRABMEAT

1/2 C. butter or margarine
3 to 4 green onions, chopped
2 C. chopped fresh parsley
1/2 C. all-purpose flour
2 C. water
1 tsp. salt
1/4 tsp. pepper
3 dozen fresh Select oysters, undrained (1 to 1 1/2 lbs.)
1/2 lb. fresh crabmeat, drained and flaked
1/4 C. plus 2 T. soft bread crumbs
Melt butter in a heavy skillet. Add green onion and parsley; saute until green onion is tender. Stir in flour; cook over low heat 1 minute, stirring constantly. Gradually add

water; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in salt and pepper.

Place oysters in a saucepan; cook over medium heat 8 to 10 minutes or until edges of oysters begin to curl. Drain.

Place six oysters and about 2 T. crabmeat in each of six lightly greased 10-oz. ramekins or custard cups. Spoon about 1/4 C. sauce over crabmeat. Sprinkle each with 1 T. bread crumbs; bake at 350 degrees for 20 to 25 minutes. Makes six servings.

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