



Oven Fried Oysters

Serves 4

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Ingredients:

- 1 pint shucked oysters
- 2 cups breadcrumbs or panko (Japanese breadcrumbs)
- 2 Tbsp cooking oil or melted butter
- 5 Tbsp all-purpose flour (plain flour)
- 1 large egg
- 1 Tbsp water (for egg mixture)



Directions:

1. Preheat the oven to 400 °F
2. Drain the shucked oysters well. Sort out any broken bits of shell and discard along with the liquid.
3. Add the breadcrumbs to a frying pan and add cooking oil or melted butter.
4. Toast the breadcrumbs over medium heat until golden brown, about 10 minutes. Transfer into a bowl or shallow dish and allow to cool.
5. Coat the oysters with flour and pat off any excess flour. Then coat the oyster with egg mixture (1 large egg and 1 Tbsp water).
6. Lastly coat the oysters with toasted breadcrumbs on both sides, gently pressing to adhere the batter.
7. Bake at 400 °F on greased cookie sheet for 15 minutes or until golden brown and crispy on the outside.
8. Serve with tartar sauce or cocktail sauce, if you like.

Oyster Stew

Serves 4

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Ingredients:

- 4 Tbsp's butter or margarine
- 1 large onion, finely diced
- 2 garlic cloves or 1 tsp garlic powder
- 1/4 tsp red pepper
- 1/4 tsp paprika
- 1/4 tsp salt
- 1/2 tsp ground black pepper
- 6 cups milk (or a combination of milk and half and half)
- 1 tsp dried parsley or 1 Tbsp fresh parsley
- 16 ounces fresh raw oysters, undrained Note: Sort out any broken bits of oyster shells.

Directions:

1. Heat butter over medium heat in heavy bottom 3-quart saucepan. Add diced onion and sauté until tender, about 5 minutes. Grate in garlic (or mince), continue to sauté for another 1-2 minutes, being watchful not to burn garlic. Add red pepper, paprika, salt, black pepper, stir to toast about 1 minute.
2. Drain oysters and reserve liquid (oyster liqueur).
3. Reduce heat to low, add milk, parsley and oyster liqueur.
4. Cook over low heat until mixture is hot and beginning to steam, and bubbles just start to appear around the edge. Do NOT allow to come to a boil. Salt and pepper to taste.
5. Add oysters and continue to cook over low heat until oysters begin to curl on edges. Serve immediately.



Oyster Cioppino Stew

Serves 2

Credit: Laurie Higgins

Ingredients:

- 1 pint shucked oysters (save the juice)
- 2 Tbsp's oil or butter
- 1 medium onion, diced
- 2 cloves garlic, minced or 1 tsp garlic powder
- 1 15-ounce can diced tomatoes
- 1/2 cup chicken or vegetable broth
- 1 tsp vinegar
- 1 tsp dry thyme

Directions:

1. Separate oysters from the juice, making sure to check for any shell remnants. Set aside. Strain oyster juice through a fine sieve and set aside.
2. Heat oil or butter in a large skillet over medium heat. Add onion and sauté until tender, about 5 minutes. Add garlic and cook until fragrant, about 1 minute. Add diced tomatoes, broth, oyster juices, vinegar and thyme. Simmer for 20 to 30 minutes until flavors meld.
3. Add oysters and cook just until the edges curl, about 2 minutes. Serve with crackers or warm bread.

Microwave Oyster Stew

Serves 4

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Ingredients:

- 4 Tbsp's butter or margarine
- 1 large onion, finely diced
- 2 garlic cloves or 1 tsp garlic powder
- 1/4 tsp crushed red pepper
- 1/4 tsp paprika
- 1/4 tsp salt
- 1/2 tsp ground black pepper
- 6 cups milk (or a combination of milk and half and half)
- 1 tsp dried parsley or 1 Tbsp fresh parsley
- 16 ounces fresh raw oysters, undrained Note: Sort out any broken bits of oyster shells.



Directions:

1. Heat butter in microwave-safe 2-quart glass bowl for 60 seconds at HIGH power in microwave until butter melts.
2. Add diced onion and minced garlic to bowl and microwave on HIGH for 4-5 minutes until tender.
3. Add crushed red pepper, paprika, salt, black pepper, and oysters and stir to combine. Microwave 5 minutes on HIGH or until oysters begin to curl on edges.
4. Add milk and parsley. Microwave on HIGH for approximately 8 minutes until mixture is hot and beginning to steam, and bubbles just start to appear around the edge. Do NOT allow to come to a boil to prevent from curdling. Salt and pepper to taste.



Manhattan Oyster Chowder

Serves 4

Credit: Laurie Higgins

Ingredients:

- 1 pint shucked oysters and their juice
- 1 Tbsp butter or oil
- 3 slices bacon, diced
- 1 large onion, diced
- 1/2 red or green bell pepper, diced
- 1 stalk celery, diced
- 2 carrots, peeled and diced
- 2 cloves garlic, minced or 1 tsp garlic powder
- 3 potatoes, peeled and cut into 1-inch cubes
- 1 tsp dried thyme
- 1 15-ounce can diced tomatoes
- Black pepper to taste



Directions:

1. Separate oysters from the juice, making sure to check for any shell remnants. Set aside. Strain oyster juice through a fine sieve and set aside.
2. Melt butter or heat oil in a large Dutch oven over medium heat. Add bacon and cook until fat has rendered and bacon has started to crisp up. Remove bacon and set aside on a clean paper towel to drain. Turn heat down to medium low. Add onion, bell pepper, celery, carrots and potatoes to the pot and cook stirring frequently until vegetables are soft but not brown, about 10 minutes. Add garlic and cook until fragrant, about 1 minute.
3. Add reserved oyster juice, tomatoes (and their juice), thyme and pepper. Simmer until potatoes are tender, about 15 to 20 minutes. Using a wooden spoon, smash a few potatoes against the side of the pot to release their starch and help thicken the broth. Add oysters and cook just until edges curl, about 2 minutes.

Oyster Stuffing

Serves 2 with leftovers

Credit: Laurie Higgins

Ingredients:

- 3 cups cubed day-old bread (or 3 cups cubed stuffing mix)
- 3 Tbsp's butter or oil
- 1 cup sliced mushrooms (fresh or canned)
- 1 onion, chopped
- 1 stalk celery, diced
- 1 Tbsp poultry seasoning
- 1 pint shucked oysters (save the juice)
- 1/3 to 1/2 cup of chicken or vegetable broth

Directions:

1. If using day-old bread, preheat oven (or toaster oven) to 200 degrees. Place bread cubes on a baking sheet and bake for 30 minutes until cubes are completely dried out. If you are using stuffing mix, you can skip this step.
2. To prepare the oysters, thaw them and sort through them very carefully to remove any shell remnants.
3. In a large skillet, melt the butter or heat oil. Add the mushrooms, onion and celery and sauté until tender, about 5 minutes. Add the poultry seasoning and stir to combine. Add the bread cubes, oysters and broth and gently stir to combine. Place stuffing in a casserole dish with a cover. Bake covered in the oven at 350 degrees for 30 minutes. Remove cover and bake for an additional 20 to 30 minutes, until top is lightly browned.