

CAPE COD COOPERATIVE EXTENSION Section



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Oven Fried Oysters

www.justonecookbook.com

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
- Drain the shucked oysters well. Sort out any broken bits of shell and discard along with the liquid.
- Add the breadcrumbs to a frying pan and add cooking oil or melted butter.
- Toast the breadcrumbs over medium heat until golden brown, about 10 minutes. Transfer into a bowl or shallow dish and allow to cool.
- 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).
- 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.



www.shewearsmanyhats.com

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.
- 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.
- Add oysters and continue to cook over low heat until oysters begin to curl on edges. Serve immediately.





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Oyster Cioppino Stew

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.
- Add oysters and cook just until the edges curl, about 2 minutes. Serve with crackers or warm bread.

Microwave Oyster Stew

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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.





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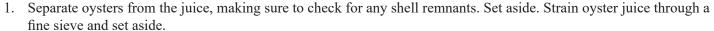
Manhattan Oyster Chowder

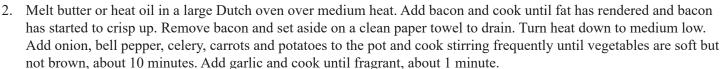
Credit: Laurie Higgins

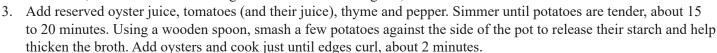
Ingredients:

- 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









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.
- 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.

