

Scalloped Oysters

Florida Department of Natural Resources, Bureau of Marketing and Extensions Services

Makes 3-4 servings

Ingredients

- 1 pint oysters, fresh or frozen
- 1/4 cup sliced celery
- 2 Tbsp minced onion
- 1/2 cup margarine or butter
- Flavored cracker crumbs
- 3/4 cup milk
- 1 Tbsp minced parsley
- 1 tsp garlic juice
- 1 tsp lemon juice
- 1 tsp salt
- 1/8 tsp pepper
- 1/2 cup grated Cheddar cheese

Instructions

1. Thaw oysters. Remove any remaining shell particles.
 2. Simmer oysters in their liquor until edges begin to curl. Remove from heat; drain.
 3. In a 10" frypan, sauté celery and onion in margarine until tender but not brown.
 4. Add remaining ingredients, reserving 1/2 cup cracker crumbs and cheese.
 5. Pour mixture into a well-greased 1-quart shallow baking dish.
 6. Combine remaining cracker crumbs and cheese. Sprinkle crumb mixture over casserole.
 7. Bake at 350°F for 15-20 minutes or until light golden brown.
- > May also be baked in individual ramekins.

SCALLOPED OYSTERS**FLORIDA SEAFOOD**

Florida Department of Natural Resources
Bureau of Marketing and Extensions Services
3900 Commonwealth Blvd.
Tallahassee Florida 32303

1 pint oysters, fresh or frozen
 $\frac{1}{4}$ cup sliced celery
2 tablespoons minced onion
 $\frac{1}{2}$ cup margarine or butter
flavored cracker crumbs
 $\frac{3}{4}$ cup milk
1 tablespoon minced parsley
1 teaspoon garlic juice
1 teaspoon lemon juice
1 teaspoon salt

1/8 teaspoon pepper
1/2 cup grated Cheddar cheese

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