

Scalloped Oysters

INGREDIENTS

1/2 cup butter, melted	1/4 tsp salt
1 cup soda crackers, crushed	1/4 tsp pepper
1/2 cup dry bread crumbs	2 tbsp heavy cream
1 pint shucked oysters, drained, with juice reserved	2 tsp Worcestershire sauce
	few drops cayenne pepper sauce

SUGGESTED COOKWARE

2-quart baking dish, bowl

DIRECTIONS

Preheat oven to 425 degrees F. Butter a 2-quart baking dish.

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In a bowl toss together the melted butter, cracker crumbs, and bread crumbs. Spread half of this mixture on the bottom of the prepared baking dish.

Arrange the oysters on top of the crumb mixture. Sprinkle them with salt and pepper.

Mix the cream, Worcestershire sauce, cayenne pepper sauce, and 3 tablespoons oyster juice together. Pour this mixture over the oysters.

Sprinkle the remaining crumb mixture over the oysters. Bake for 25 minutes.

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