

## INGREDIENTS

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

## SUGGESTED COOKWARE

2-quart baking dish, bowl

## DIRECTIONS

- 1 Preheat oven to 425 degrees F. Butter a 2-quart baking dish.
- 2 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.
- 3 Arrange the oysters on top of the crumb mixture. Sprinkle them with salt and pepper.
- 4 Mix the cream, Worcestershire sauce, cayenne pepper sauce, and 3 tablespoons oyster juice together. Pour this mixture over the oysters.
- 5 Sprinkle the remaining crumb mixture over the oysters. Bake for 25 minutes.