

## Minterbrook Hangtown Pie

8" pie shell, bakes	2 Tbsp heavy cream
10 oz small shucked oysters	2 Tbsp minced chives
1 egg slightly beaten w/ 1 Tbsp water	2 Tbsp butter
1 cup fine dry bread crumbs	flour
salt and pepper	



Warm pie shell on cookie sheet in 350 degree oven while preparing other ingredients. Roll oyster in flour, dip them in egg and water mixture. Roll in dry bread crumbs to coat. Fry in butter until both sides are golden brown. Blend slightly beaten eggs, salt, pepper, chives and cream. Melt the remaining 2 tablespoons of butter in small frying pan, add egg mixture and scramble eggs until set. Spread scrambled eggs in warm pie shell. Arrange fried oysters over the eggs. Cut in wedges and serve hot.

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