

Minterbrook Pan Fried Oysters Dijonnaise



8-10 oz shucked oysters (10-12 extra small)
1/3 cup all-purpose flour
1/3 cup dry bread crumbs (seasoned or plain)
1/2 tsp pepper
1 egg
1 Tbsp dijon mustard
salad oil
1 lemon, cut into wedges
honey-mustard salad dressing or tartar sauce

Rinse oysters and pat dry between paper towels. Combine flour, bread crumbs and pepper in a pie plate. Whisk egg with mustard in a small bowl. Roll each oyster in the flour mixture, shake off excess flour and set in a single layer on a plate. (cont.)

Minterbrook Pan Fried Oysters Dijonnaise (cont.)

Dip one oyster at a time in the egg mixture, then roll again in the flour and return it to the plate. Pour 1/16 inch of oil in a 10-12 inch frying pan. Heat oil over medium-high heat (oil is hot when a cube of bread is golden in about 20 seconds). Add oysters to the pan (it's okay to crowd oysters, but do not overlap them). Cook until gold on bottom, about 2 minutes. Turn oysters and brown other side, about 2 minutes more. Drain fried oysters on paper towels. Serve with lemon wedges and dressing or tartar sauce.