

Minterbrook Pan Fried Oysters

2-3 dozen fresh shucked oysters
Cracker Meal
1 egg, beaten



Rinse oysters and dip in beaten egg, then in seasoned cracker meal. Place on a cookie sheet, not allowing oysters to touch, and store covered in refrigerator for at least an hour to dry. (This removes the extra moisture so the oysters will fry crisp). Place 1/8" to 1/4" oil in a frying pan. Heat up oil very hot and add oysters. Brown on both sides.

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