

RECIPE

Serves 4



**THE
BUTCHER
SHOPPE**

Baked Scalloped Oysters

Ingredients

1-1/2 pints oysters with their liquor	1/4 lb. butter, melted
1/2 cup light cream or half-and-half	1/2 tsp. salt
2 cups medium-coarse cracker crumbs	Dash of pepper
1/4 tsp. Worcestershire sauce	Dash of tabasco

Directions

Drain oysters and save liquor. Pour the butter over the crumbs and toss together lightly with a fork. Butter an eight inch layer cake pan - 1-1/4 inches deep. Spread one third of the crumbs on the bottom, and cover with half of the oysters. Sprinkle with pepper. Add another third of the crumbs, the rest of the oysters, and another sprinkle of pepper. Combine saved oyster liquor and enough of the cream to make one cup. Stir in salt, Worcestershire, and tabasco; pour over oysters. Top with last third of crumbs. Bake in 350° oven for 40 minutes. Serve while hot.

Scalloped oysters should be puffy and moist, crunchy on top. To keep them big and juicy, arrange them only two layers deep in a shallow aluminum baking pan.