



## Baked Scalloped Oysters

*Ed Dutton*

### INGREDIENTS

- 2 qts. shelled oysters
- box of saltine white crackers
- 1/2 lb. butter
- 1/2 cup cream
- liquid from oysters

### METHOD

- 1) Use a large glass baking dish; butter the bottom.
- 2) Break crackers into small pieces, cover bottom of dish.

- 3) Drain oysters and place 1/2 of oysters as a layer on top of crackers.
- 4) Cover oysters with another layer of crackers, and put 1/2 of butter (melted) on crackers.
- 5) Put second half of oysters as a layer on crackers, and cover with remaining crackers.
- 6) Put butter, cream and oyster liquid on top to moisten ingredients (add milk to moisten if necessary).
- 7) Bake at 350 degrees for 30 to 40 minutes.

[www.shellfishing.org/recipes.html](http://www.shellfishing.org/recipes.html)

6x4 inch recipe card  
1¼" side margins, 1½" top and bottom margins

BARS tested and approved recipe