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