SCALLOPED OYSTERS

INGREDIENTS

1 pint oysters
2 cups cracker crumbs (medium coarse)
½ cup melted butter
½ tsp salt
Dash pepper
¾ cup cream
¼ cup oyster liquor
¼ tsp Worcestershire

METHOD

1. Drain oysters, saving liquor.
2. Combine crumbs, butter, salt, pepper.
3. Spread ⅓ of buttered crumbs in greased 8×8 pan.
4. Layer with half the oysters.
5. Repeat layers, ending with crumbs.
6. Combine cream, oyster liquor, and Worcestershire; pour over top.
7. Bake at 350° for 40 min.
8. Triple this for the holidays!

Servings are not specified in the original family recipe.

AT THE TABLE A Chablis

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