

# HOW TO COOK OYSTERS

Test Kitchen Series No. 3  
Fish and Wildlife Service  
United States Department of the Interior

# HOW TO COOK OYSTERS

By Rose G. Kerr and Jean Burtis  
Home Economists, Branch of Commercial Fisheries



Test Kitchen Series No. 3

Fish and Wildlife Service, Arnie J. Suomela, *Commissioner*

United States Department of the Interior, Fred A. Seaton, *Secretary*

United States Government Printing Office • Washington : 1958

# CONTENTS

	Page
Introduction .....	1
Purchasing oysters .....	2
Shucking oysters .....	3
Recipes for oysters:	
Oyster Cocktail .....	4
Cocktail Sauce .....	4
Oysters on the Half Shell .....	4
Angels on Horseback .....	4
Pan Roast Oysters .....	4
Oyster Kabobs .....	4
Oyster Stew .....	5
Oyster Chowder .....	5
Oyster Bisque .....	5
Tomato Oyster Bisque .....	5
Pigs in Blankets .....	5
Barbecued Oysters .....	6
Roasted Oysters in the Shell .....	6
Steamed Oysters in the Shell .....	6
Broiled Oysters on the Half Shell .....	6
Baked Oysters on the Half Shell .....	6
Oyster Souffle .....	6
Oysters Rockefeller .....	7
Develed Oysters .....	7
Oysters Remick .....	7
Oysters Creole .....	8
Oyster Fritters .....	8
Oysters Casino .....	8
Oysters a la King .....	8
Curried Oysters .....	9
Deep Fat Fried Oysters .....	9
Fried Oysters .....	9
Tartar Sauce .....	9
Oyster Pie .....	10
Creamed Oysters .....	10
Oyster Noodle Casserole .....	10
Scalloped Oysters .....	11
Oysters and Macaroni au Gratin .....	11
Oysters au Gratin .....	11
Oyster Stuffing for Chicken .....	12
Oyster Stuffing for Turkey .....	12
Oyster Salad .....	12
Oyster Club Sandwich .....	12

# INTRODUCTION



It is not definitely known how long oysters have been enjoyed as a food. In Europe this delicacy has been a luxury since ancient times as attested by the Greeks and Romans who often served oysters at their banquets.

When the first settlers came to America one of the most impressive indications of the richness of the new land was the great abundance, large size, and excellence of the oysters they found along the coastline and in the bays. Even before the white man came, the Indians consumed large quantities of this delicious shellfish. Oysters today are still a favorite dish in the United States. They grow naturally or are cultivated in the waters of every seaboard State, except Maine and New Hampshire, where the natural beds were nearly destroyed years ago. Approximately 90 million pounds of oyster meats are produced annually in the United States.



There are three important species in this country. The Eastern oyster found and cultivated from Massachusetts to Texas inclusive comprises about 89 percent of the domestic oyster production. The small Olympia oyster is found on the Pacific Coast from Washington to Mexico and is cultivated in Puget Sound near Olympia. The large Pacific or Japanese oyster, introduced from Japan in 1902, is also cultivated on the Pacific Coast. The West Coast contributes close to 10 million pounds of oyster meat or about 11 percent of the total catch.

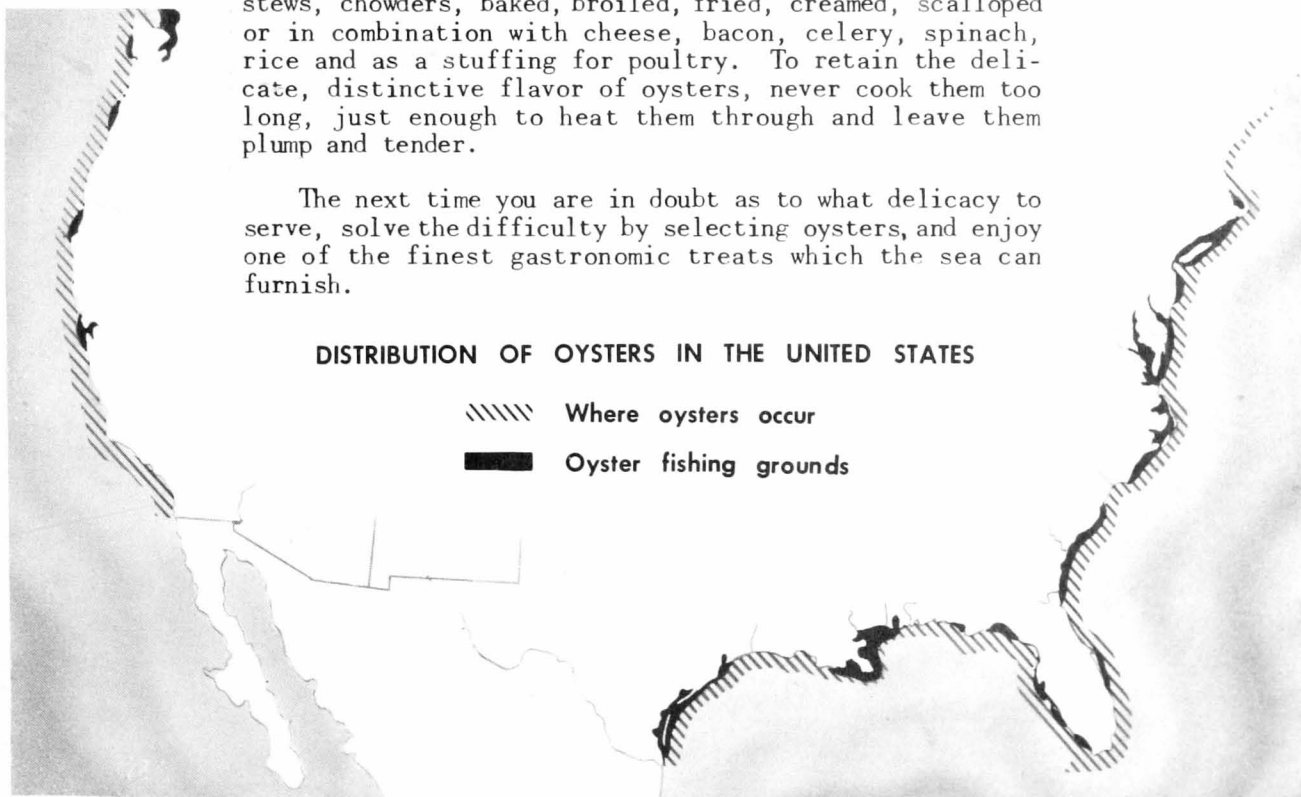
With the growing recognition of the importance of a balanced diet to safeguard health, oysters are now included in meals because of their nutritive value as well as for their flavor. Oysters are an excellent source of the "protective" nutrients--proteins, minerals, and vitamins. An average serving of six oysters will supply more than the daily allowance of iron and copper, about one-half the iodine and about one-tenth of the needed protein, calcium, magnesium, phosphorous, Vitamin A, thiamine, riboflavin and niacin. Few foods are better balanced nutritionally than oysters. Only additional sources of calories are needed to make a completely rounded meal from a nutritional standpoint.

Oysters have a special appeal to the busy homemaker because of the ease with which they are prepared - no waste from trimmings, entirely edible, and easy to serve. They can be served either raw on the half shell, as a cocktail, or cooked in a variety of ways such as stews, chowders, baked, broiled, fried, creamed, scalloped or in combination with cheese, bacon, celery, spinach, rice and as a stuffing for poultry. To retain the delicate, distinctive flavor of oysters, never cook them too long, just enough to heat them through and leave them plump and tender.

The next time you are in doubt as to what delicacy to serve, solve the difficulty by selecting oysters, and enjoy one of the finest gastronomic treats which the sea can furnish.

## DISTRIBUTION OF OYSTERS IN THE UNITED STATES

-  Where oysters occur
-  Oyster fishing grounds



# PURCHASING OYSTERS

Oysters may be purchased in three forms: live in the shell, fresh and frozen shucked, and canned.

## SHELL OYSTERS:

Oysters in the shell are generally sold by the dozen and must be alive when purchased. When alive, they have a tightly closed shell. Gaping shells that do not close when handled,

indicate that the oysters are dead and therefore no longer usable. If shell oysters are held in the refrigerator at about 40°F. they will remain good for quite awhile.

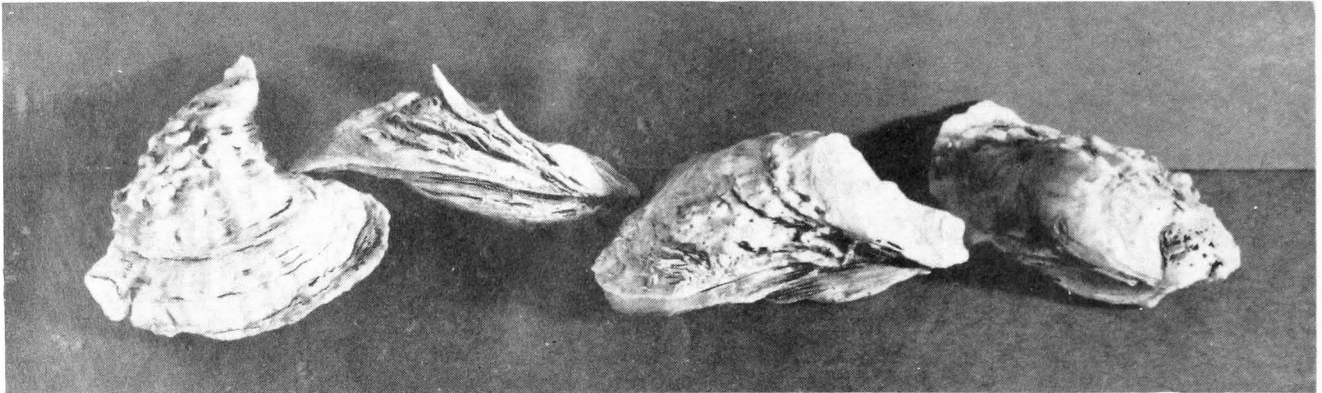


Figure 1 OYSTERS IN THE SHELL

## SHUCKED OYSTERS:

These are oysters that have been removed from the shell and are generally sold by the pint or quart. Shucked oysters should be plump, and have a natural creamy color, with clear liquor and free from shell particles. Fresh shucked oysters are packed in metal containers or waxed cartons which should be refrigerated or surrounded by ice. When properly handled they will remain fresh for a week or ten days.

The Eastern oysters are generally packed in the following commercial grades:

GRADE	OYSTERS PER GALLON
Counts or Extra Large	Not more than 160
Extra Selects or Large	Not more than 161 to 210
Selects or Medium	Not more than 211 to 300
Standards or Small	Not more than 301 to 500
Standards or Very Small	Over 500

In recent years, shucked oysters have also been quick frozen, a process which makes them available all of the year. Frozen oysters should not be thawed until ready to use. Once thawed, they should never be re-frozen.

## CANNED OYSTERS:

Canned oysters, packed on the Atlantic and Gulf Coasts, are usually sold in No. 1 Picnic Cans containing 7½ ounces, drained weight of oysters. Oysters packed on the Pacific Coast are usually sold in cans containing 5 or 8 ounces drained weight.

## QUANTITY TO PURCHASE:

The quantity of oysters to purchase depends to a large extent on how the oysters are to be served. A safe rule to follow in purchasing oysters for six persons is to allow three dozen shell oysters, or one quart of shucked oysters, or two No. 1 cans.

# SHUCKING OYSTERS

Wash and rinse the oysters thoroughly in cold water. Open or shuck an oyster by placing it on a table flat shell up and holding it with the left hand. With the right hand force an oyster knife between the shells at or near the thin end. (Figure 3). To make it easier to insert the knife, the thin end or "bill" may be broken off with a hammer - a method preferred by some cooks. (Figure 2). Now cut the large adductor muscle close to the flat upper shell in which it is attached and remove the shell.

(Figure 4). Cut the lower end of the same muscle, which is attached to the deep half of the shell (Figure 5), and leave the oyster loose in the shell if it is to be served on the half shell, or drop it into a container.

After shucking, examine the oysters for bits of shell, paying particular attention to the muscle, to which pieces of shell sometimes adhere.

Instead of shucking by hand a commercial mechanical oyster shucker may be used if available.



Figure 2 "BILLING" OYSTER

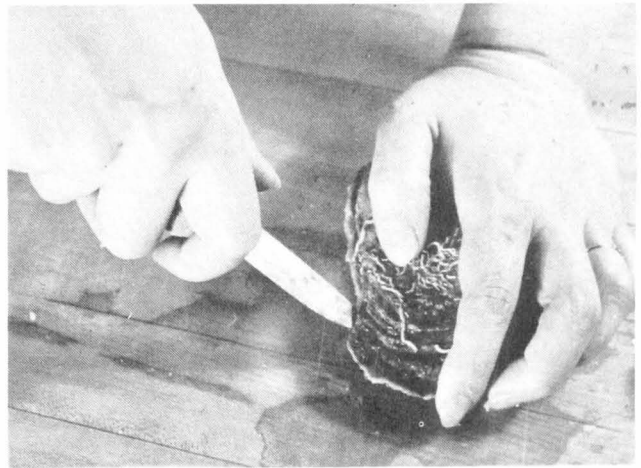


Figure 3 INSERTING KNIFE



Figure 4 CUTTING MUSCLE

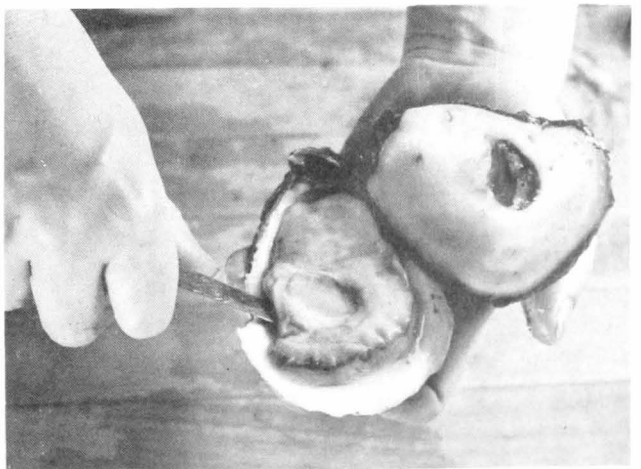


Figure 5 CUTTING OYSTER FROM SHELL

# RECIPES FOR OYSTERS

## OYSTER COCKTAIL

1 1/2 pints oysters  
Lettuce  
Cocktail sauce  
Lemon wedges

Drain and dry oysters. Allow six oysters for each serving and arrange in lettuce cups on individual salad plates. In the center of each plate, place a small container of cocktail sauce. Garnish with lemon. Serves 6.

## COCKTAIL SAUCE

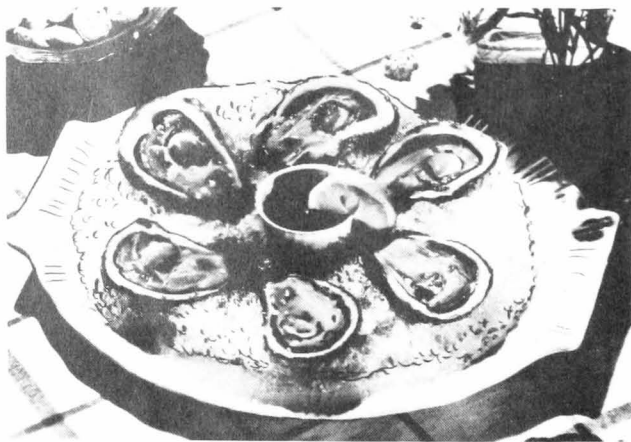
1 cup catsup  
2 tablespoons vinegar  
1 tablespoon horse-radish  
1 tablespoon celery, minced  
1 tablespoon onion, minced  
1/2 teaspoon salt  
1 teaspoon Worcestershire sauce  
Few drops Tabasco sauce

Blend all ingredients and chill.

## OYSTERS ON THE HALF SHELL

36 shell oysters  
Cocktail sauce

Shuck oysters. Arrange a bed of crushed ice in shallow bowls or soup plates. Place six half-shell oysters on the ice with a small container of cocktail sauce in the center. Garnish with lemon wedges. Serves 6.



OYSTERS ON THE HALF SHELL

## ANGELS ON HORSEBACK

1 pint select oysters  
12 slices bacon  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/8 teaspoon paprika  
2 tablespoons parsley

Drain oysters and lay each oyster across half a slice of bacon. Sprinkle with seasonings and chopped parsley. Roll bacon around oyster and fasten with toothpick. Place oysters on a rack in shallow baking pan and bake in hot oven 450°F. for about 10 minutes or until bacon is crisp. Remove toothpicks and serve. Serves 6.

## PAN ROAST OYSTERS

1 pint oysters  
2 tablespoons butter  
1/2 teaspoon salt  
1/8 teaspoon pepper  
Buttered toast

Drain oysters, and place in shallow buttered baking dish. Melt butter, add seasonings and pour over oysters. Bake in hot oven 400°F. about 10 minutes or until edges begin to curl. Serve immediately on buttered toast. Serves 6.

## OYSTER KABOBS

1 pint select oysters  
6 slices bacon  
4 tomatoes  
1/2 teaspoon salt  
1/8 teaspoon pepper

Cut the bacon in 2 inch pieces. Arrange a slice of bacon, an oyster, and thick slice of tomato on skewers. Repeat the arrangement. Sprinkle with salt and pepper, and place skewers across baking dish, leaving a little space between the bacon, oyster and tomatoes on the skewers. Bake in very hot oven 500°F. about 20 minutes or until bacon is crisp. Serves 6.

## OYSTER STEW

- 1 pint oysters
- 4 tablespoons butter
- 1 quart milk
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- Paprika

Melt butter, add drained oysters, and cook 3 minutes or until edges curl. Add milk, salt, and pepper, and bring almost to boiling point. Serve at once. Garnish with paprika. Serves 6.

## OYSTER CHOWDER

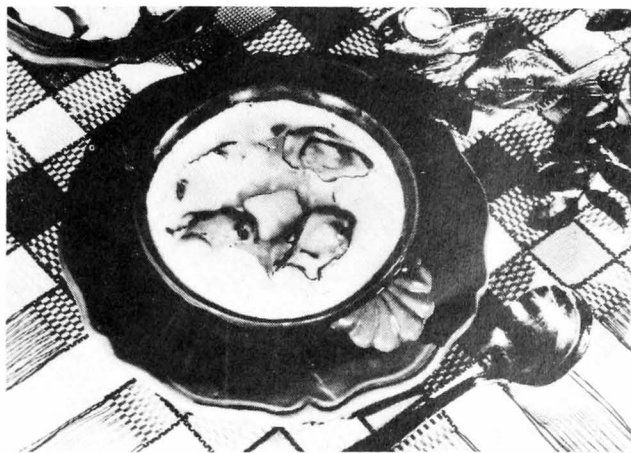
- 1 pint oysters
- 3 tablespoons onion, chopped
- 3 tablespoons butter
- 1 cup water
- 2/3 cup celery, diced
- 2 cups potatoes, diced
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 1 quart milk
- Parsley

Fry onion in butter until slightly brown, add water, celery, potatoes, salt and pepper. Cover and cook until vegetables are tender. Add milk and let come to boiling point. Simmer oysters in their liquor about 5 minutes or until edges curl. Drain. Combine with milk and vegetables. Serve immediately with chopped parsley sprinkled over the top. Serves 6.

## OYSTER BISQUE

- 1 pint oysters
- 1 slice onion
- 2 stalks celery
- Sprig parsley
- Bay leaf, small piece
- 1 quart milk
- 1/3 cup butter
- 1/3 cup flour
- 2 teaspoons salt
- 1/4 teaspoon pepper

Drain oysters and chop. Add liquor, and heat slowly to boiling point. Add onion, celery, parsley, and bay leaf to milk; scald; strain. Melt butter



OYSTER STEW

in top of double boiler and blend in flour, add milk and cook until thick, stirring constantly. Add oysters, seasonings and heat. Serve immediately with chopped parsley or paprika. Serves 6.

## TOMATO OYSTER BISQUE

- 1 pint oysters
- 1 quart milk
- 1 slice onion
- 4 tablespoons butter
- 1 tablespoon flour
- 2 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 can condensed tomato soup

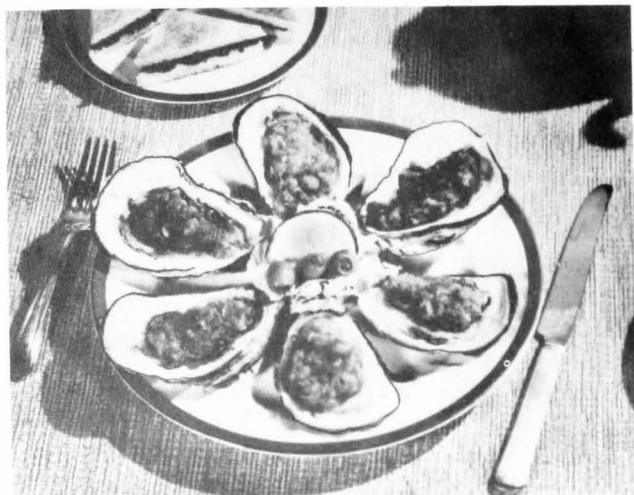
Drain oysters, and chop. Add liquor, and heat slowly to boiling point. Scald milk with slice of onion. Melt butter in top of double boiler, blend in the flour, add milk, and cook until thick, stirring constantly. Add oysters, seasonings, tomato soup, and heat to boiling point. Serve immediately with croutons. Serves 6.

## PIGS IN BLANKETS

- 1 pint select oysters
- 12 slices bacon

Drain and dry oysters. Wrap each oyster in half a slice of bacon and fasten with a toothpick. Place on preheated broiler pan about 3 inches from heat and broil 3 minutes; turn and cook other side about 2 minutes, or until bacon is crisp. Remove toothpicks and serve on buttered toast. Serves 6.





*BROILED OYSTERS ON THE HALF SHELL*

## BROILED OYSTERS ON THE HALF SHELL

- 36 shell oysters
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup bread crumbs
- 2 tablespoons butter

Shuck and drain oysters; place on deep half of shells. Sprinkle with salt, pepper, and buttered bread crumbs. Place on preheated broiler pan about 3 inches from heat, and broil for 5 minutes or until brown. Serves 6.

## BARBECUED OYSTERS

- 36 shell oysters
- 1/4 cup bread crumbs
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon paprika
- 4 slices bacon

Shuck and drain oysters; place on deep half of shells. Mix bread crumbs and seasonings, and sprinkle over oysters. Cover oysters with pieces of bacon. Place oysters on a preheated broiler pan about 3 inches from heat, and broil for 5 minutes or until edges curl. Serves 6.

## ROASTED OYSTERS IN THE SHELL

- 36 shell oysters
- 6 tablespoons melted butter

Clean oysters thoroughly. Place on baking sheet, and roast in hot oven 450°F. for about 15 minutes or until shells begin to open. Serve in shell with melted butter. Serves 6.

## STEAMED OYSTERS IN THE SHELL

- 36 shell oysters
- 6 tablespoons melted butter

Clean oysters thoroughly. Place in pressure cooker, and steam for 2 minutes at 15 pounds pressure. Cool cooker at once. Serve in shells with melted butter. Serves 6.

## BAKED OYSTERS ON THE HALF SHELL

- 36 shell oysters
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons onion, minced
- 4 tablespoons butter

Shuck and drain oysters; place on deep half of shells. Sprinkle with salt, pepper, and onion. Dot with butter. Place oysters in baking pan, and bake in hot oven 400°F. for 10 minutes or until edges begin to curl. Serves 6.

## OYSTER SOUFFLÉ

- 1 pint oysters
- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1 teaspoon salt
- 1/8 teaspoon pepper
- Dash nutmeg
- 3 eggs, separated

Drain and chop oysters. Melt butter, blend in flour, add milk and bring to boiling point, stirring constantly. Cook 3 minutes. Add oysters, seasonings, and beaten egg yolks. Beat egg whites until stiff but not dry. Fold into oyster mixture. Pour into buttered casserole and bake in moderate oven 350°F. about 30 minutes or until brown. Serves 6.

## OYSTERS ROCKEFELLER

- 36 shell oysters\*
- 2 cups spinach, cooked
- 4 tablespoons onion
- 2 bay leaves
- 1 tablespoon parsley
- 1/2 teaspoon celery salt
- 1/2 teaspoon salt
- 6 drops Tabasco sauce
- 1/2 cup bread crumbs
- 6 tablespoons butter

Shuck and drain oysters; place on deep half of shells. Put spinach, onion, bay leaves, and parsley through food grinder. Add seasonings to spinach, and cook in butter for 5 minutes. Add bread crumbs and mix well. Spread mixture over oysters, and bake in hot oven over 400°F. for about 10 minutes. Garnish with lemon slices. Serves 6.

## DEVILED OYSTERS

- 36 shell oysters\*
- 2 tablespoons onion, minced
- 2 tablespoons butter
- 4 tablespoons flour
- 1 1/2 cups milk
- 1 teaspoon salt
- 1/4 teaspoon nutmeg
- Few grains cayenne
- 1 teaspoon prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon parsley, chopped
- 1 egg, beaten
- 1/2 cup bread crumbs
- 2 tablespoons butter

Shuck and chop oysters. Cook onion in butter until tender. Blend in flour, add milk, and cook until thick, stirring constantly. Add seasonings, beaten egg, and oysters, and heat. Fill deep halves of oyster shells with cream mixture, cover with buttered crumbs. Bake in hot oven 400°F. for 10 minutes, or until brown. Serves 6.

## OYSTERS REMICK

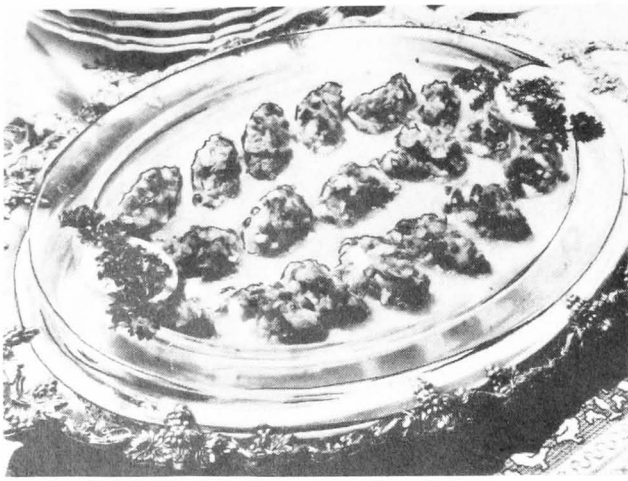
- 36 shell oysters \*
- 2 cups mayonnaise
- 4 tablespoons chili sauce
- 1/4 teaspoon paprika
- 6 drops Tabasco sauce
- 1 tablespoon prepared mustard
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 teaspoons lemon juice
- 2 tablespoons butter
- 1/2 cup bread crumbs
- 4 slices bacon

Shuck and drain oysters; place on deep half of shells. Combine mayonnaise and seasonings. Spread mixture over oysters, and sprinkle with buttered bread crumbs. Place small piece of bacon on top of each oyster. Place oysters on preheated broiler pan about 3 inches from heat, and broil for about 5 minutes or until edges begin to curl. Serves 6.

\*If shell oysters are not available, 1 1/2 pints select oysters may be used. Drain oysters, and arrange on a shallow buttered baking dish, spread with seasonings, and cook as above.



OYSTERS REMICK



OYSTERS CASINO

## OYSTERS CASINO

- 1 pint oysters
- 3 slices bacon, chopped
- 4 tablespoons onion, chopped
- 2 tablespoons green pepper, chopped
- 2 tablespoons celery, chopped
- 1 teaspoon lemon juice
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon Worcestershire sauce
- 2 drops Tabasco sauce

Fry bacon, add onion, green pepper, celery, and cook until tender. Add seasonings and mix well. Arrange drained oysters on buttered baking dish. Spread bacon mixture over oysters. Bake in moderate oven 350°F. about 10 minutes or until brown. Serves 6.

## OYSTERS CREOLE

- 1 pint oysters
- 3 tablespoons onion, chopped
- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup tomato juice
- 2 tablespoons parsley, chopped
- 1/4 teaspoon Tabasco sauce
- 3/4 teaspoon salt
- Buttered toast

Drain oysters. Cook onion in butter until tender. Blend in flour, add tomato juice, and cook until thick, stirring constantly. Add oysters, seasonings, and simmer about 5 minutes, or until edges begin to curl. Serve on toast. Serves 6.

## OYSTER FRITTERS

- 1 pint oysters
- 2 cups sifted flour
- 1 tablespoon baking powder
- 1 1/2 teaspoon salt
- 2 eggs, beaten
- 1 cup milk
- 1 tablespoon fat, melted

Drain oysters, and chop. Sift dry ingredients together. Combine beaten eggs, milk and fat. Pour into dry ingredients and stir until smooth. Add oysters. Drop batter by teaspoonsful into hot fat, heated to 350°F. and fry about 3 minutes or until golden brown. Drain on absorbent paper. Serves 6.

## OYSTERS A LA KING

- 1 pint oysters
- 1/4 cup celery, diced
- 1/4 cup green pepper, diced
- 4 tablespoons butter
- 5 tablespoons flour
- 2 cups milk
- 1 egg, beaten
- 1 tablespoon pimento, chopped
- 1 teaspoon salt
- 1/8 teaspoon pepper

Simmer oysters in their liquor for about 5 minutes or until edges begin to curl. Drain. Cook celery and green pepper in butter until tender. Blend in flour, add milk, and cook until thick, stirring constantly. Into beaten egg, stir a little of the hot sauce, then add egg mixture to sauce, stirring constantly. Add oysters, seasonings, and heat thoroughly. Serve in patty shells or on buttered toast. Serves 6.

## CURRIED OYSTERS

- 1 pint oysters
- 1/2 cup onion, chopped
- 2 tablespoons butter
- 3 tablespoons flour
- 1 1/2 cups milk
- 2 hard cooked eggs
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon curry powder
- 3 cups cooked rice

Simmer oysters in their liquor about 5 minutes or until edges begin to curl. Drain. Cook onion in butter until tender. Blend in flour, add milk, and cook until thick, stirring constantly. Add oysters, sliced eggs, seasonings, and heat thoroughly. Serve in rice ring. Garnish with parsley. Serves 6.

## DEEP FAT FRIED OYSTERS

- 1 quart select oysters
- 2 eggs, beaten
- 2 tablespoons milk
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup bread crumbs, cracker crumbs, or cornmeal

Drain oysters. Mix eggs, milk, and seasonings. Dip oysters in egg mixture and roll in crumbs. Fry in hot fat heated to 375°F. about 2 minutes or until brown. Drain on absorbent paper, and serve immediately with slices of lemon or Tartar sauce. Serves 6.

## FRIED OYSTERS

- 1 quart select oysters
- 2 eggs, broken
- 2 tablespoons milk
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup bread crumbs, cracker crumbs, or cornmeal

Drain oysters. Mix eggs, milk, and seasonings. Dip oysters in egg mixture and roll in crumbs. Fry in hot fat; when brown on one side turn and brown other side. Cook-ing time about 5 minutes. Drain on absorbent paper. Serve immediately with slices of lemon or Tartar sauce.

Serves 6.

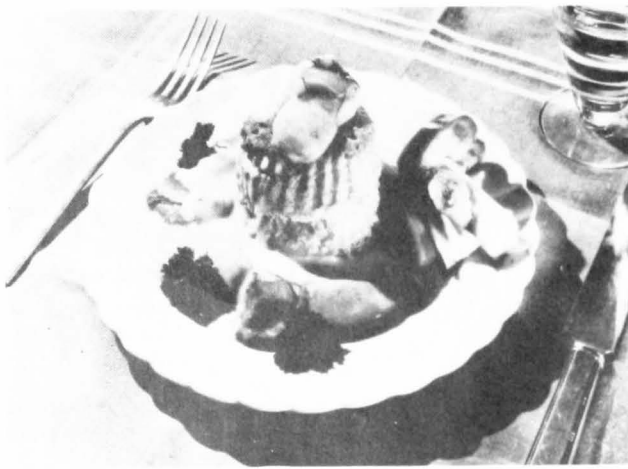
## TARTAR SAUCE

- 1/2 cup mayonnaise
- 1 tablespoon onion, minced
- 1 tablespoon pickles, minced
- 1 tablespoon parsley, minced
- 1 tablespoon olives, minced

Mix thoroughly and chill.



DEEP FAT FRIED OYSTERS



CREAMED OYSTERS

## CREAMED OYSTERS

- 1 pint oysters
- 1/2 cup butter
- 1/2 cup flour
- 3 cups milk
- 1 teaspoon salt
- 1/8 teaspoon pepper

Simmer oysters in their liquor about 5 minutes or until edges begin to curl. Drain. Melt butter in top of double boiler, blend in flour, add milk and cook until thick, stirring constantly. Add oysters, seasonings, and heat. Serve in patty shells or on toast. Serves 6.

## OYSTER PIE

- 1 pint oysters
- 1/2 cup celery, diced
- 1/2 cup green pepper, diced
- 4 tablespoons butter
- 5 tablespoons flour
- 2 cups milk
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons pimento, chopped
- Pastry

Cook oysters in their liquor about 5 minutes or until edges begin to curl. Drain. Cook celery, green pepper in butter until tender. Blend in flour, add milk and cook until thick, stirring constantly. Add oysters, seasonings, and heat. Pour in casserole and top with pastry. Bake in hot oven 425°F. about 15 minutes or until crust is brown. Serves 6.

## OYSTER NOODLE CASSEROLE

- 1 pint oysters
- 3 tablespoons butter
- 3 tablespoons flour
- 1 1/2 cups milk
- 1 1/2 cups cooked noodles
- 2 tablespoons green pepper, minced
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup bread crumbs
- 2 tablespoons butter

Drain oysters. Melt butter in top of double boiler, blend in flour, add milk and cook until thick, stirring constantly. Place layer of noodles in buttered casserole, cover with layer of oysters, and sprinkle with green pepper, salt and pepper. Repeat layer, pour sauce over contents of dish, and cover with buttered crumbs. Bake in moderate oven 350°F. for 30 minutes or until brown. Serves 6.

## SCALLOPED OYSTERS

1 pint oysters  
2 cups cracker crumbs  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/2 cup butter, melted  
1/4 teaspoon Worcestershire sauce  
1 cup milk

Drain oysters. Combine cracker crumbs, salt, pepper, and butter; sprinkle 1/3 in a buttered casserole, cover with a layer of oysters. Repeat layer. Add Worcestershire sauce to milk, and pour over contents of dish. Sprinkle remaining crumbs over top. Bake in moderate oven 350°F. for 30 minutes or until brown. Serves 6.

## OYSTERS AND MACARONI AU GRATIN

1 pint oysters  
3 tablespoons butter  
3 tablespoons flour  
1 1/2 cups milk  
1 cup cooked macaroni  
1 teaspoon salt  
1/8 teaspoon pepper  
1 cup grated cheese

Drain oysters. Melt butter in top of double boiler, blend in flour, add milk, and cook until thick, stirring constantly. Place layer of macaroni in buttered casserole, cover with layer of oysters, sprinkle with salt, pepper, and grated cheese. Repeat layer, pour sauce over contents of dish and cover with grated cheese. Bake in moderate oven 350°F. for 30 minutes or until brown. Serves 6.

## OYSTERS AU GRATIN

1 pint oysters  
6 slices buttered toast  
2 eggs, beaten  
1 teaspoon salt  
1 teaspoon prepared mustard  
1/2 teaspoon paprika  
1/2 cup milk  
1 cup grated cheese

Trim crusts from bread. Cut each slice into quarters. Combine beaten eggs, seasonings, and milk. Arrange layer of bread in buttered casserole, cover with layer of oysters. Sprinkle with grated cheese. Repeat layer, pour milk mixture over contents of dish, and cover with grated cheese. Place casserole in pan of hot water, bake in moderate oven 350°F. for 30 minutes or until brown. Serves 6.



OYSTERS AU GRATIN



OYSTER SALAD

## OYSTER SALAD

1 pint oysters  
 1/4 teaspoon celery salt  
 1 tablespoon butter  
 1/2 cup lettuce, chopped  
 2 hard cooked eggs, diced  
 1/2 cup celery, diced  
 1 pimento, chopped  
 1 teaspoon onion, grated  
 1 teaspoon lemon juice  
 1/2 cup mayonnaise or salad dressing  
 1/2 teaspoon salt  
 1/8 teaspoon pepper  
 Lettuce

Drain oysters. Add celery salt, and cook in butter until edges begin to curl. Chill and dice oysters. Combine all ingredients and serve on lettuce cups. Garnish with paprika. Serves 6.

## OYSTER STUFFING FOR CHICKEN

1 pint oysters  
 1/2 cup celery, chopped  
 1/2 cup onion, chopped  
 4 tablespoons butter  
 4 cups day old bread cubes  
 1 tablespoon parsley, chopped  
 1 teaspoon salt  
 1/8 teaspoon poultry seasoning  
 1/8 teaspoon pepper

Drain oysters, saving liquor, and chop. Cook celery and onion in butter until tender. Combine oysters, cooked vegetables, bread cubes, and seasonings, and mix thoroughly. If stuffing seems dry, moisten with oyster liquor. Makes enough for a 4 pound chicken.

## OYSTER STUFFING FOR TURKEY

For 10-15 lb. turkey	3 times above recipe
For 16-20 lb. turkey	4 times above recipe
For 21-25 lb. turkey	5 times above recipe

## OYSTER CLUB SANDWICH

1 pint oysters  
 12 slices bacon  
 1/2 cup flour  
 1/2 teaspoon salt  
 1/8 teaspoon pepper  
 12 lettuce leaves  
 12 slices tomatoes  
 1/2 cup mayonnaise  
 18 slices buttered toast

Fry bacon, and drain on absorbent paper. Drain oysters, roll in flour seasoned with salt and pepper. Fry in bacon fat; when brown on one side, turn and brown on other side. Cooking time about 5 minutes. Drain on absorbent paper. Arrange lettuce, oysters, bacon, tomatoes, and mayonnaise between three slices of toast, fasten with toothpicks. Serves 6.

## Literature Cited

Fiedler, R. H.

The story of oysters. Fishery Circular 21, Bureau of Fisheries, 29 pp., illus. 1936.

Fish and Wildlife Service

The fishery resources of the United States of America. Senate Document 51 135 pp., illus. 1945.

Nilson, Hugo W.

The food value of fish and shellfish. Fishery Leaflet 36, Fish and Wildlife Service, 2 pp Rev. 1946.

*Photographs in the recipe section of this bulletin were furnished through the courtesy of Dr. Lewis Radcliffe, Oyster Institute of North America. Other illustrations and design by Shirley Briggs, Fish and Wildlife Service.*