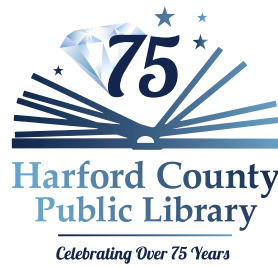




in  
partnership  
with



and



## ***SINGLE-FRIED OYSTERS***

**SERVES 4**

“Single” refers to each oyster being fried individually, as opposed to a fritter, which contains several oysters in a batter.

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### **INGREDIENTS**

1 pint shucked oysters  
1 cup fine yellow cornmeal  
1 cup all-purpose flour  
1 tbsp salt  
1 tbsp Old Bay Seasoning  
1 tsp black pepper  
Vegetable oil, for frying  
Salt and freshly ground black pepper,  
to taste  
Horseradish Sauce or Tartar Sauce for  
dipping

### **DIRECTIONS**

- 1** | Drain the oysters, reserving the liquor, if desired. (See Note). Combine the cornmeal, flour, salt, Old Bay and pepper. Dust the oysters in the flour/cornmeal mixture, one at a time. Set aside for several minutes to dry.
- 2** | Pour oil into a frying pan to a depth of a ½ inch. Heat the oil and sauté the oysters for about 5 minutes, or until golden brown. Do not overcrowd the skillet. Add more oil if needed. Remove the oysters with a slotted utensil to paper towels and drain well. Season with salt and freshly ground black pepper.

**Note:** Oyster liquor may be added to dishes for heightened flavor.