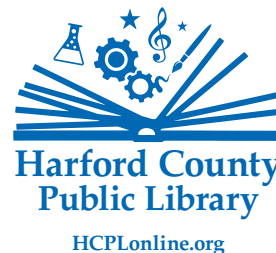




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## ***SINGLE-FRIED OYSTERS***

**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 (recipe follows)

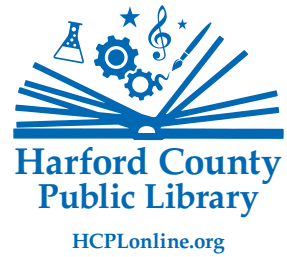
### **DIRECTIONS**

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

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



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## ***HORSERADISH SAUCE***

**MAKES 1  $\frac{3}{4}$  CUPS**

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### **INGREDIENTS**

1 cup sour cream  
½ cup ketchup  
3 tbsp prepared  
horseradish, drained  
1 tbs chopped parsley  
Freshly ground black pepper, taste  
Cayenne, to taste

### **DIRECTIONS**

- 1** | Combine all the ingredients in a small bowl and mix well. Cover and refrigerate for at least 1 hour before serving.

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## ***TARTAR SAUCE***

**MAKES 1  $\frac{1}{2}$  CUPS**

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### **INGREDIENTS**

1 cup mayonnaise  
¼ cup minced sweet pickles  
1 tbsp sweet pickle juice  
1 small shallot, minced  
1 tbsp chopped chives  
2 tbsp minced parsley  
1 tbsp minced tarragon  
1 tbsp drained capers, minced

### **DIRECTIONS**

- 1** | Combine all the ingredients in a small bowl and mix well. Cover and refrigerate for at least 1 hour before serving.