

NOT JUST SHUCKED!



Photo © Sally Baier

Oyster Recipes

from the Citizen Gardeners Participating in EHSEED:
East Hampton Shellfish Education and Enhancement Directive

Compiled & Edited by **Jane Weissman**

Why, then the world's mine oyster, Which I with sword will open.

—William Shakespeare
"The Merry Wives of Windsor"

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INTRODUCTION

At the September 2019 work session – when we transferred our growing spat and year-old oysters into larger meshed bags and knocked off some of the newly formed shell to promote a deeper cup – Peter Cobb, who partners with me at Accabonac Harbor, and I harvested five dozen oysters for Sunday lunch. We were four – the two of us and Peter’s wife Nina and daughter Laura. We decided on three preparations: raw, Laura’s topping from Cochon Restaurant, and another topping – this from Marcella Hazan – shared by Barbara DiLorenzo, also an Accabonac Harbor gardener. It was quite the feast!

Our conversation naturally turned to other ways oysters might be prepared, and soon the idea of a cookbook took shape. The result is *Not Just Shucked!* – hopefully a worthy edition to your cookbook collection.

Grateful thanks go to my gardening colleagues who submitted some pretty fabulous recipes. Special thanks go to Barley Dunne, EHSEED’s director who gave this project his encouragement and assistance; to Sally Baier for her gorgeous photographs; and to Marianne Nosal for the Grace Jones contract rider and the *Saveur* link to oyster recipes.

Many recipes are original and thus no source is cited after the contributor’s name. Otherwise, the source is cited and, when available, a link is provided. Those recipes lacking a contributor’s name are from *Saveur*, chosen to complement your contributions, and a link is provided.

Your recipes and anecdotes have been edited as gently as possible – due to limited space and to eliminate repetitions of basic instructions. These instructions can be found at the beginning of the Shucked and Baked/Broiled/Grilled sections.

There are a few things, however, to always keep in mind. Oysters should be chilled (preferably over ice) before shucking, and refrigerated after if they are not immediately eaten or are being saved for a recipe. Freeing the adductor muscle from the lower shell makes for easier slurping and neater eating of hot oysters which, it goes without saying, are cooked in their cupped shells.

If your shucked oysters, like mine, contain bits of shell, consider opening them over a bowl to catch their liquor. Strained, it can be poured back over the oysters. A quick dab with a piece of cheesecloth can remove any shell clinging to the oyster meat.

Enjoy!

– Jane Weissman
urbecoart@aol.com

EHSEED

East Hampton Shellfish Education and Enhancement Directive



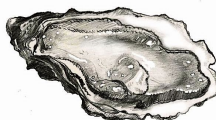
*The Oyster is a model housekeeper
and simply tolerates no dust or other impurities.*
—Hans Wilsdorf, 1927

The East Hampton Shellfish Hatchery was established in 1989, a reseeded effort stimulated by a region-wide series of algae blooms (brown tides) that first appeared in 1985, devastating the area's shellfish resources – particularly scallops, clams and oysters.

In 2016, responding to requests from eco-conscious South Fork residents, the Shellfish Hatchery established the East Hampton Shellfish Education and Enhancement Directive (EHSEED) and a community oyster gardening program to augment its education and enhancement initiatives. Today over 100 people participate in oyster gardens in four locations: Three Mile Harbor, Hog Creek, Accabonac Harbor – all in East Hampton – and Napeague Harbor in Amagansett.

In addition to tending 1,000 oysters – a combination of baby spat and year-old bivalves – these educated and dedicated stewards of the environment help the threatened ecosystem that is part of the vital Peconic Estuary system. Their efforts not only improve the town's water quality – an adult oyster filters upward of 50 gallons of water a day – but also enhance a marine habitat that benefits other animal and plant species. Not least is the cultivation of a delicious and healthy food source – oysters!

East End oysters – *Crassostrea virginica* – are the same species found along the entire Atlantic Coast from Canada southward to South America. Every location has its own growing conditions – or *meroir* – accounting for differences in shell size and color as well as oyster flavor, texture, brine, mineral accents, and finish.



For info about East Hampton Shellfish Education and Enhancement Directive (EHSEED), visit ehamptonny.gov/DocumentCenter/View/95/EHSEED-East-Hampton-Shellfish-Education-and-Enhancement-Directive-PDF or contact John “Barley” Dunne at jdunne@ehamptonny.gov / 631.461.0458.

ACCABONAC HARBOR OYSTER GARDEN



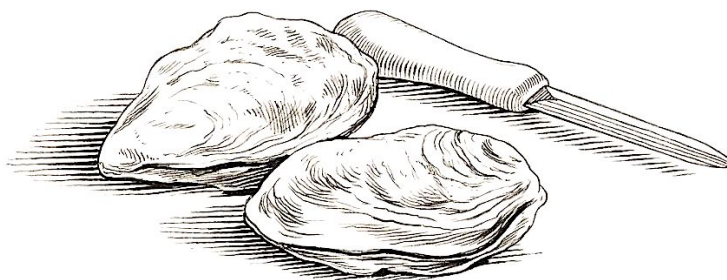
Photos © Jane Weissman (Accabonac Harbor)

SHUCKED

Mignonettes & Relishes



SHUCKING OYSTERS



*No, I do not weep at the world.
I'm too busy sharpening my oyster knife.*

— Zora Neale Hurston

Shucking oysters is a knack that takes some practice. The better your oyster knife, the easier the task.

Hold an oyster, cup side down, in your left hand – protected by a glove or a tea towel folded so it forms a thick cushion for the oyster. Insert an oyster knife into the hinge at the narrow end of the shell and wiggle it until the hinge gives and the top shell partly lifts. Insert the knife under the shell and move it around to lift off the entire top shell, separating it from the cup. Then place the knife under the oyster to free the adductor muscle attached to the bottom shell, taking care not to spill the precious brine or liquor.

Or place the oyster cup side down on a counter, holding the oyster at its rounded end with a tea towel. Inserting an oyster knife into the hinge, continue as described above.



Photo © Sally Baier (Three Mile Harbor)

10 DESERVEDLY FAMOUS LISTS BY FAMOUS PEOPLE

The Wall Street Journal, October 25, 2019

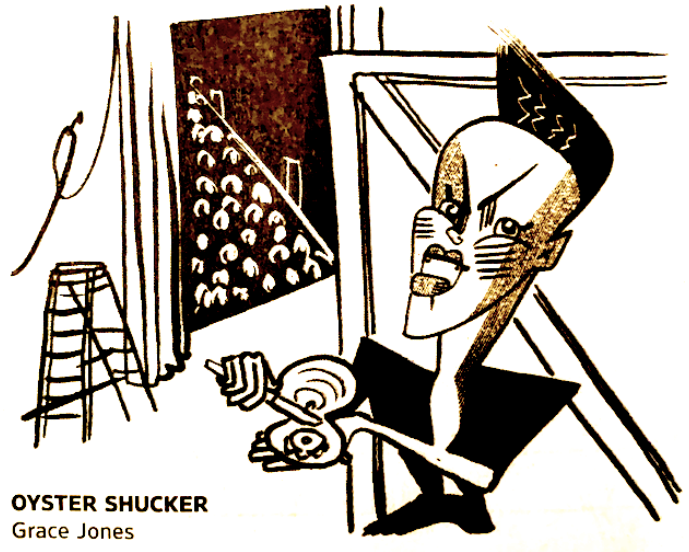
Contributed by Marianne Nosal (Accabonac Harbor)

5 Grace Jones

The List Her lavish concert rider

Best Entry “1 Oyster Knife”

Tour riders famously reveal the most outlandish “necessities” that rock stars require to feel at home. Some such requests can be rather endearing, however. While it’s not surprising that over-the-top style icon and dance-hall queen Grace Jones always requests two dozen oysters, she specifies that she’ll *shuck them herself*. Ms. Jones once told English comedian Alan Carr that she wants to make sure they’re still alive: “Normally you put a little lemon on it and they jump a little just around the edges.” (Her rider also demands six fresh lemons.) Plus, as she told the Los Angeles Times last year, an inexperienced shucker can leave shell on the meat, “which can cut your gums.”



OYSTER SHUCKER
Grace Jones

OYSTERS AU POIVRE

Contributed by Christopher B. Gray (Three Mile Harbor)

From his friend Bonnie Tchien Hwen-Ying of Paris, France. Chris writes, "Her specialty store and fashion line were called 'Miss China.' Located on Rue Francaise, the store, now closed, continues as an events space."

For each shucked oyster, add...

1 generous grind of fresh black pepper and 1 drop of freshly squeezed lemon juice.



MIGNONETTE SAUCE

Contributed by Terri Levin Davgin (Accabonac Harbor)

From *cooksillustrated.com*.

½ c. red wine vinegar

2 medium shallots, chopped fine or ¼ c. red onion, minced

2 Tbs. lemon juice, freshly squeezed

1½ Tbs. fresh parsley, minced

Combine all the ingredients. Keep chilled until the oysters are shucked and ready to serve.



TOMATILLO OYSTER MARINATE

Contributed by Valerie Vincellette (Three Mile Harbor)

2 tomatillos, chopped fine

1 lime, freshly juiced

1 Tbs. cilantro, chopped

½ jalapeño pepper, chopped fine

Combine the ingredients and let stand approximately 10 minutes.

SPICY MIGNONETTE SAUCE

Contributed by Barbara DiLorenzo (Accabonac Harbor)

From the Island Creek Oyster Bar (Boston and Burlington, MA). The big, briny and very flavorful oysters are grown in Duxbury, MA (near Plymouth) and are the subject of the informative and entertaining memoir *Shucked: Life on a New England Oyster Farm* by Erin Byers Murray.

- ¼ c. shallots, minced
- 1 Tbs. jalapeño pepper, minced
- 2 Tbs. fresh cilantro, parsley or chives chopped
- 1 Tbs. freshly ground black pepper
- ½ c. dry white wine
- ½ c. white wine vinegar or, preferably, rice wine vinegar

Combine all the ingredients. Keep chilled until the oysters are shucked and ready to serve. Dress with lemon wedges.



HIGHLAND OYSTER MIGNONETTE

This tart sauce made fizzy by the addition of prosecco comes from saveur.com/article/Recipes/Highlands-Oyster-Mignonette/. Offered by Todd Coleman, he writes that “oysters' aphrodisiac fame comes from their suggestive shape and briny flavor. Rumor has it that Casanova, the great 18th century Venetian lover, used to dine on 50 oysters a day.”

- ¾ c. prosecco or cava
- ½ c. Champagne vinegar
- 1 Tbs. pink peppercorns, crushed
- 1 Tbs. raspberry vinegar
- 1 shallot, minced
- Kosher salt, to taste

Combine ingredients in a medium bowl and let sit for 30 minutes before serving.
Yield: 1¼ cups.

APPLE CIDER MIGNONETTE

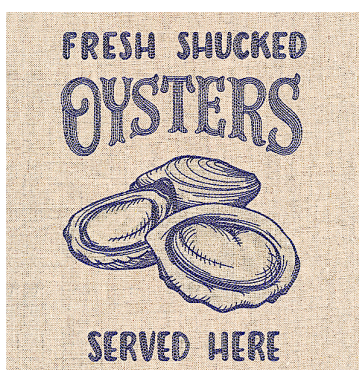
Contributed by Brad Schiff (Accabonac Harbor)

Thank you, chef Marc Forgione – Brad’s cousin – of the restaurants Marc Forgione in Tribeca and, soon, Davide in the Meatpacking District, both in NYC.

1 Tbs. apple cider
 1 Tbs. shallot, finely chopped
 1 Tbs. Granny Smith apple, finely chopped (optional)
 1 Tbs. apple cider vinegar
 freshly ground pepper to taste

Mix all the ingredients or...

... and ideally, combine the cider, shallots and apple, and cook 5 minutes over low heat. Remove from heat and cool to room temp. Stir in the vinegar and season with pepper.



ORANGE, CANDIED ONION AND MINT MIGNONETTE

This fragrant sauce – a Georgia favorite – comes from Ariana Lindquist and saveur.com/article/recipes/orange-candied-onion-and-mint-mignonette/.

1/3 c. cider vinegar
 2 Tbs. sugar
 1 small red onion, minced
 1 c. dry sparkling wine
 2 Tbs. mint, minced
 1/2 tsp. fleur de sel or kosher salt
 2 strips orange zest, 1" wide and thinly sliced crosswise

Bring vinegar, sugar, onion, and 1/4 cup water to a simmer in a 10" skillet over medium heat. Cook until the liquid evaporates and the onion is caramelized, 20–25 minutes.

Transfer to a bowl. Let cool. Stir in wine, mint, salt, and orange zest. Yield: 1 1/2 cups.

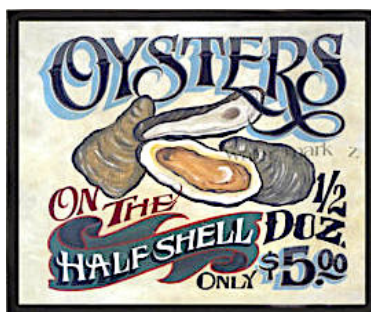
APPLE GINGER RELISH

Contributed by Marianne Nosal (Accabonac Harbor)

From myrecipes.com/recipe/murder-point-oysters-apple-ginger-relish.

- 1½ c. green apple, finely diced (1-2 small)
- ½ tsp. fresh ginger, minced
- ¼ c. shallots (2 large)
- 1 Tsp. jalapeño pepper
- 2 Tbs. rice vinegar
- ¼ tsp. kosher salt
- ¼ tsp. black pepper

Combine all the ingredients in a bowl. Cover and chill 2 hours. Top each oyster with 2 teaspoons of relish and serve.



CRANBERRY HORSE RADISH RELISH

This spicy relish for roasted oysters – an Eastern Shore staple – comes from Beth Rooney and saveur.com/article/Recipes/Roasted-Oysters-Cranberry-Horseradish/.

- 1 c. cranberries, either fresh or frozen and thawed
- 1 small yellow onion, roughly chopped
- 1 lb. fresh horseradish, peeled and finely grated
- 1 c. honey
- 1 tsp. kosher salt
- ½ tsp. cinnamon, ground
- ¼ tsp. nutmeg, freshly grated
- 2 medium carrots, finely grated
- 1 small red beet, peeled and finely grated
- 1 large Granny Smith apple, peeled and finely grated
- ginger, 1" piece, peeled and finely grated

Purée the cranberries and onions in a food processor until smooth. Transfer to a bowl. Add remaining ingredients. Stir until combined. Let sit 30 minutes to meld flavors.

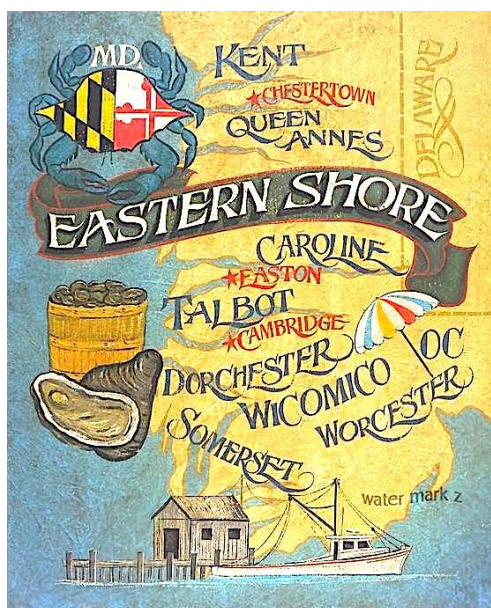
GREEN TOMATO PICKLE

This sweet-tart pickle for roasted oysters – an Eastern Shore staple – comes from Beth Rooney and saveur.com/article/Recipes/Roasted-Oysters-Cranberry-Horseradish/.

- 1½ lb. green tomatoes, cored and finely chopped
- 1 small yellow onion, minced
- 2 Tsp. kosher salt
- ¾ c. apple cider vinegar
- ½ c. light brown sugar, packed
- 1 tsp. whole black peppercorns
- 1 tsp. mustard seeds
- ½ tsp. whole allspice
- ½ tsp. cumin seeds
- ½ tsp. celery seeds
- 4 whole cloves
- 2 cloves garlic, minced
- 2 bay leaves
- 2 dried chiles de arbol

Place tomato and onion in a large fine strainer and sprinkle with the salt. Toss until evenly combined, then let sit for 30 minutes to drain.

Transfer the tomatoes and onions to a 4-quart saucepan and add the remaining ingredients plus 1½ cups water. Bring to a boil. Then reduce heat to medium. Cook, stirring, until tomatoes are tender and mixture is slightly reduced, about 50 minutes. Remove from heat and set aside to cool



BAKED/BROILED/GRILLED Toppings



BAKING / BROILING vs. GRILLING

Some of the following recipes specify baking, broiling or grilling. Often these methods are interchangeable, and the choice could hinge on convenience – indoors (the oven) or outdoors (the grill).

Rather than detail similar steps involved in each recipe, basic instructions are described below – saving both space and repetition.



TO OPEN UNSHUCKED OYSTERS (to be served with a mignonette, sauce or relish)

On the Grill: Set the oysters, cup side down, on the cooking grate of a medium-hot to hot grill. Keep the lid up and cook until the shells have opened a bit and the oysters are opaque, approximately 5 minutes. Shells don't open the same way as mussels and clams, only enough so the top shell can be easily lifted off. Using an oyster knife, pry off the top shell – carefully preventing oyster liquor from spilling. Run the knife under the oyster to release the adductor muscle adhering to the bottom shell.

In the Oven: Place oysters in a single layer, cup side down, in a large roasting pan – perhaps in a bed of coarse salt or small pebbles. A muffin tin, works too! This keeps the oysters from tipping and losing their juices; it also retains the heat after the pan is removed from the oven. Bake at 475° until shells gape, 5-10 minutes. Open as above.

FOR COOKING SHUCKED OYSTERS (with your favorite topping)

In the Oven: Carefully place the shucked oysters in a baking dish or on a cookie sheet, trying not to spill the liquor. After topping the oysters, put the pan under the broiler or in a 475-500° preheated oven. Times vary widely in the recipes and while some browning or charring is desirable, keep an eye on the oysters to prevent burning.

On the Grill: Place oysters on a medium-hot to hot grill. Wait for the topping to melt, sizzle and/or bubble and the oyster turns opaque. Remove and let cool for a moment.



Photo © Sally Baier (Three Mile Harbor)

GRILLED OYSTERS

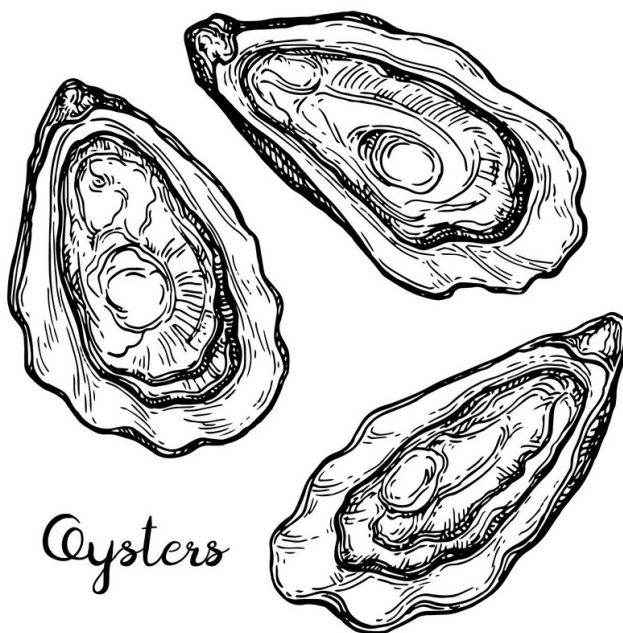
Contributed by Brad Schiff (Accabonac Harbor)

Thank you, chef Marc Forgione – Brad’s cousin – of Marc Forgione in Tribeca (NYC) and, soon, Davide in the Meatpacking District (NYC).

Marc writes, “We shuck them and then put pig fat, chopped garlic and parsley on them. Then, grill them over charcoal and finish with a little apple cider mignonette.”

See page 13 for the mignonette recipe.

For the pig fat, he continues, “Ideally buy lard from Mangalitsa pigs and render it down. You can also use bacon or pancetta – just strain the fat after it’s rendered. Once the fat has cooled, fold in chopped herbs and garlic.”



ROASTED OYSTERS IN WHITE WINE

By Jorg Brockmann from saveur.com/article/Recipes/Roasted-Oysters-with-White-Wine-/.

Oysters, unshucked

Coarse salt

Dry white wine

After roasting, spoon 1 tablespoon of wine over each oyster.

PERNOD OYSTERS

Contributed by Diane Franey and Claudia Franey Jensen (Accabonac Harbor)

Diane writes, "This is a recipe from conversations I had with my late father Pierre Franey, a chef."

24-36 oysters, unshucked

¼ c. light cream

3-4 Tbs. Pernod, Ricard or anise-flavored liqueur

1 Tbs. chives, chopped

Freshly ground pepper, to taste

1 baguette, thinly sliced on an angle

Combine light cream, Pernod, chives and pepper in a small bowl.

Grill the oysters until just open. Remove the top shell and detach the muscle from the bottom shell, careful not to spill the liquor.

Add 1 teaspoon of cream mixture to each oyster and serve promptly with baguette slices.



PISTACHIO BREAD CRUMB OYSTERS

Contributed by Diane Franey and Claudia Franey Jensen (Accabonac Harbor)

Inspired by the Pistachio Crusted Oysters served at Harbor Bistro in East Hampton.

24 oysters, unshucked

¼ c. unsalted pistachios, chopped finely

½ c. panko bread crumbs

4 Tbs. butter

4 Tbs. Hellman's mayonnaise

½ tsp. sweet paprika

½ tsp. lemon juice

½ tsp. minced garlic

Dash of ground cayenne pepper, to taste

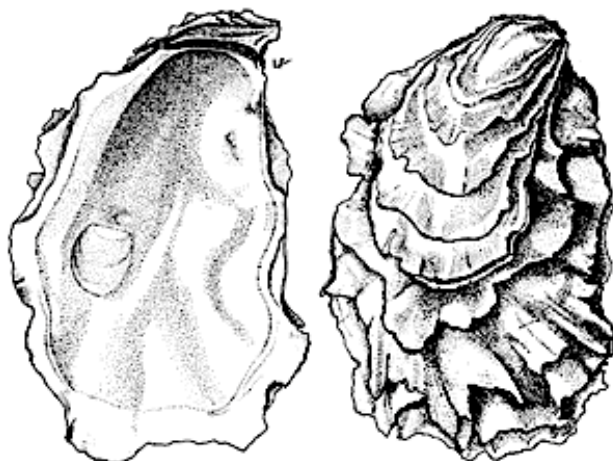
Sprigs of fresh herbs (thyme, dill) and/or micro greens

Melt butter in a small pan. Add breadcrumbs and sauté until they take on a light brown color. Stir in pistachios and let cool.

In a small bowl, combine mayonnaise, paprika, lemon juice, garlic and cayenne pepper. Mix well, adjust seasoning and set aside.

Place oysters on hot grill or under a preheated broiler. When oysters just barely begin to open, remove from heat source. Remove the top shell and detach the muscle from the bottom shell, careful not to spill the liquor.

Top each oyster with about 1 teaspoon of pistachio/bread crumb mixture, then a small dollop of the mayonnaise mixture. Garnish with fresh herbs and/or micro greens.



GRILLED OYSTERS WITH BUTTER SAUCE

By Jorg Brockmann from saveur.com/article/Recipes/Grilled-Oysters-with-Butter-Sauce/.

12 oysters, unshucked
 1 shallot, peeled and minced
 ½ c. white wine
 8 Tbs. cold butter
 1 tsp. fresh chervil, chopped
 1 tsp. fresh chives, chopped
 1 tsp. fresh parsley, chopped
 Salt

Put shallots and wine into a small saucepan and simmer over medium heat until reduced by half, 6–8 minutes.

Remove pan from heat. Whisk in butter, 1 tablespoon at a time. (Return pan to lowest heat if sauce cools too much when adding the butter.) Whisk in herbs. Add salt to taste.

Spoon some sauce over each oyster. Serves 4-6.



BAKED OYSTERS WITH OIL AND PARSLEY (Ostriche alla Tarantina)

Contributed by **Barbara DiLorenzo** (Accabonac Harbor)

From *Essentials of Classic Italian Cooking* by Marcella Hazan (Alfred A. Knopf, 1992).

36 oysters, shucked, careful not to spill the liquor
 1½ Tbs. bread crumbs, dry and unflavored
 Black pepper, freshly ground
 1½ Tbs. parsley, chopped
 ¼ c. olive oil
 Lemon juice, freshly squeezed

Place shucked oysters in a baking dish and top each with a sprinkling of bread crumbs, a healthy grind of black pepper, some chopped parsley and a few drops of olive oil.

Place in the uppermost level of an oven preheated to 500° and bake 3 minutes. Before serving, add a few drops of lemon juice.

COCHON'S GRILLED OYSTERS WITH GARLIC-CHILE BUTTER

Contributed by Laura Cobb (Accabonac Harbor)

From Cochon Restaurant in New Orleans via goodtaste.tv/recipe/cochons-grilled-oysters-with-garlic-chile-butter/.

16 oysters, shucked, careful not to spill the liquor

½ lb. butter (2 sticks) *

3 cloves garlic

1 anchovy fillet

Zest of one lemon

Juice of one lemon (about 2 Tbs.)

2 Tbs. Vietnamese garlic chili paste *

2 tsp. red pepper flakes

¼ tsp. cayenne

1 tsp. salt

Lemon wedges for garnish

Cut the butter into 1-inch cubes and allow it to soften to room temperature.

Mince the garlic, anchovy, and lemon zest (or mash them in a mortar and pestle). Place mixture in a bowl and fold in the butter, lemon juice, garlic chili pastes, red pepper flakes, cayenne, and salt.

Roll the butter into a log and wrap with plastic. Refrigerate until needed. Place shucked oysters in a pan. Top each oyster with 1 tablespoon of the chilled butter.

Grill the oysters until the oysters begin to bubble and they curl up around the edges, 6-10 minutes.

Serve immediately with a squeeze of lemon juice and, perhaps, a little melted butter should some of the topping spill out of the shells.

* Laura writes, "I used 1 stick of butter and found it the right amount for 16 oysters; the butter compound could stretch to 20-24 oysters. I didn't turn the compound into a roll, just scooped it out of the bowl. Also, I used the widely available Sriracha and extra garlic to approximate the chili garlic paste."



ROAST OYSTERS AND TOMATO BUTTER

Contributed by Terri Levin Davgin (Accabonac Harbor)

By Tamar Adler from cooking.nytimes.com/recipes/1017076-roast-oysters-and-tomato-butter.

12 oysters, shucked, careful not to spill the liquor
 ½ c. whole peeled tomatoes, juices strained and saved for soup
 4 Tbs. unsalted butter (½ stick), softened to room temperature
 2 Tbs. shallot or red onion, finely chopped

Heat the broiler to high. In a small pan, roast the tomatoes for 10-12 minutes on the highest rack, until they're blackened in places.

Combine the roasted tomatoes with the butter in a blender or food processor. The mixture will be mottled and ugly but will melt to glossy perfection. Stir in the shallots.

Leaving the broiler on high, place oysters in a pan, topping each with ½ teaspoon of the tomato butter. Broil until the tomato butter is melted and the oysters are beginning to darken and curl around the edges, around 8-12 minutes. Serve very hot, immediately.



OYSTERS WITH SHALLOT PERNOD GARLIC BUTTER

Contributed by Pamela Peterson (Three Mile Harbor)

Pamela adapted this recipe from a class preparation at the Institute for Culinary Education and writes, "The anise flavor and the briny oysters are a perfect match."

12 oysters, shucked, careful not to spill the liquor
 8 Tbs. unsalted butter (1 stick), softened to room temperature
 ¼ c. shallot, finely minced
 2 cloves garlic, finely minded
 ⅓ c. parsley
 1 Tbs. tarragon
 3 Tbs. Pernod

Keeping the oysters aside, combine all the ingredients. Unless used immediately, refrigerate the butter.

Top each oyster with ½ teaspoon of the shallot Pernod garlic butter and bake in an oven preheated to 500° for 5-7 minutes, until the butter bubbles.

BBQ OYSTERS IN CHIPOTLE BOURBON BUTTER

Contributed by Pamela Peterson (Three Mile Harbor)

From hogislandoysters.com/oysters/recipes/bbq-chipotle-bourbon-butter.

50 oysters, shucked, careful not to spill the liquor

1 lb. (four sticks) unsalted butter, softened to room temperature

½ c. brown sugar

¼ c. bourbon

⅔ c. garlic cloves, peeled and finely chopped

1 10-oz can chipotle chiles in Adobo sauce, chopped

In a medium bowl, dissolve the brown sugar into the bourbon. Combine the butter and brown sugar/bourbon mixture, and add the other ingredients. Mix well – though it will remain a bit lumpy in texture – or use a food processor.

On a piece of parchment paper, spread butter along the center, working the paper to form a log about 1" in diameter – it will be about a foot long. Or leave the butter in the bowl, later scooping it out by the spoonful. Refrigerate for at least an hour.

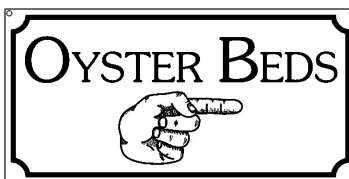
Slice butter into thin pats, about ¼ inch, and place a pat or, if left in the bowl, ½ teaspoon of the mixture on each shucked oyster. Place the oysters on a medium hot grill. Soon the butter will melt and start to bubble, and the oysters will begin to sizzle. After a minute, remove them from the grill. Let cool for a brief moment and enjoy!



DEVILED OYSTERS

Contributed by Sean Sullivan (Three Mile Harbor)

Sean writes, “This recipe was inspired by a great meal at Toronto’s Starfish Oyster Bed and Grill whose owner Patrick McMurray is the reigning World Oyster Opening Champion. He holds the uncontested world record of 38 oysters shucked in one minute, beating his previous record of 32 – thanks to years of practice and his inventing a long-bladed oyster knife with an extra-strong tip and ergonomic grip.” This and many other recipes can be found on Sean’s blog spectacularlydelicious.com.



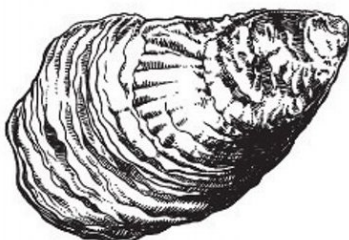
12-18 oysters, depending on size, shucked, careful not to spill the liquor
 4 Tbs. butter (½ stick)
 ½ c. panko bread crumbs
 2 Tbs. Tabasco sauce *
 Lemon wedges

Melt the butter and stir in the Tabasco sauce. Mix well. Stir in the bread crumbs, mixing so all crumbs have soaked up some butter and the whole mass is a moist, crumbly orange mixture.

Place shucked oysters and their liquid in a shallow broiling pan. Use a teaspoon to lightly pile the crumb mixture on top of the oysters; let some of the oysters and their liquid remain exposed.

Place under a hot broiler. Cook for about 4 minutes until topping is brown and crunchy. After two minutes, do any rearranging so the oysters cook evenly. At the end of 4 more minutes, the exposed oysters will have its distinctive cooked appearance: firmer, whiter, its shape better defined. Serve immediately with lemon wedges.

* Sean adds, “In the original recipe, the oysters are doused in garlic butter (instead of Tabasco) and then topped by the panko crumbs and toasted, creating a crunchy counterpoint to the salty softness beneath.”



CAJUN OYSTERS

Contributed by Madelaine Haberman (Three Mile Harbor)

Madelaine writes, "My friend Max gave me this recipe, a simplified version of Emeril's Skillet Oysters which calls for the Rustic Rub."

18 oysters, shucked, reserving the liquor
4 Tbs. butter, cut into 1 Tb. pats
1-2 Tbs. Rustic Rub (see recipe below)
4 Tbs. Parmesan cheese, grated

Add 1-2 tablespoons of water to a small sauce pan. Add 1 tablespoon cold butter and boil until emulsified. Add another tablespoon of butter, again boiling until emulsified. Repeat this process using all the butter.

Add the Rustic Rub to the butter mixture a teaspoon at a time until you arrive at desired taste. Add the reserved oyster brine until you arrive at desired consistency.

Place the oysters in a large pan suitable for the grill and/or oven. Top each oyster with the butter mixture. Sprinkle the grated Parmesan on top. Broil or grill until the cheese melts and oysters are cooked through.

For the Rustic Rub:

From emerils.com/120481/rustic-rub

8 Tbs. paprika
3 Tbs. cayenne
5 Tbs. freshly ground black pepper
6 Tbs. garlic powder
3 Tbs. onion powder
6 Tbs. salt
2½ Tbs. dried oregano
2½ Tbs. dried thyme

Combine all the ingredients in a mixing bowl. Mix well. Yield: 2 cups. (Stored in an airtight container, the rub is good for up to 3 months.)



KB's ACCABONAC PEARLS

Contributed by Kevin Bishop (Accabonac Harbor)

Also inspired by Damien's Pistachio Crusted Oysters at the Harbor Bistro in East Hampton. Kevin's version is so admired by his friends that they renamed it in his honor. Kevin writes, "I've dubbed the oysters 'Accabonac Pearls' – in honor of the purple pearl found in the Accabonac Harbor clam that Alex Miller purchased at Stuart's Seafood Shop – easthamptonstar.com/Lead-article/2019515/Rare-Purple-Pearl-Found-Accabonac-Clam." Kevin also urges everyone to recycle the oyster shells back into the bay.

16 oysters, shucked, careful not to spill the liquor

4 parsnips

Salt and ground black pepper to taste

1 lemon, juiced

½ tsp. lemon zest

1 Tbs. mustard, coarse grained

1 Tbs. honey

½ c. pistachio nuts, shelled

2 Tbs. bread crumbs

1 Tbs. olive oil (or avocado oil)

Fresh parsley for garnish



Chop the parsnips into 1" cubes and boil in salted water until soft enough to purée. Purée until smooth and add pepper to taste. Reserve until serving.

Preheat the grill. Grill oysters on high heat for two minutes, then shuck and replace in pan cup side down.

In a small bowl, combine lemon juice, lemon zest, mustard and honey.

Coarsely chop pistachios in a food processor, combine with bread crumbs and olive oil. Add to the lemon juice mixture.

Top oysters with the lemon pistachio mixture, pressing lightly to adhere.

Return oysters to the grill and cooked on high heat for 3 minutes until pistachios are golden brown.

Smear a spoonful of parsnip purée across the center of each guest's plate. (If necessary, zap the purée in the microwave for 30 seconds to reheat.) Divide the oysters and place on the purée, a "delicious complement to the pistachio crust." Garnish with a sprig of fresh parsley and serve. Serves 4.

OYSTERS WITH LEMON INFUSED CREAM AND CAVIAR

Contributed by Pamela Peterson (Three Mile Harbor)

12 oysters
1 c. heavy cream
1 lemon, zested
Black lumpfish caviar

Shuck the oysters, placing the meat and liquor to a bowl.

Scrape out any residual adductor muscle from the cup side of the shell. Rinse the shells and set aside.

Add the heavy cream and lemon zest to a small pan.

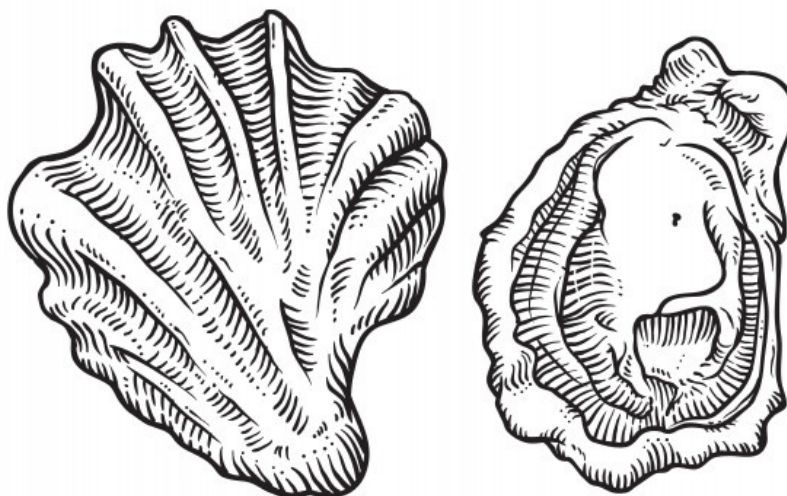
Strain the oysters and add the liquor to the cream. Reduce the cream for 5 minutes.

Add the oysters to the cream and heat thoroughly until barely cooked for 1-2 minutes.

Add one oyster and 1 teaspoon sauce into each shell. Bake oysters in an oven preheated to 450° for 5 minutes.

Top each oyster with ¼ teaspoon of the lumpfish caviar.

Serves 4-6.



CHARBROILED OYSTERS DRAGOS STYLE

Contributed by Tom Secor (unaffiliated, a frequent visitor to Accabonac Harbor)

This recipe comes from Drago's, the New Orleans area restaurant famous for popularizing grilled oysters – thespruceeats.com/official-dragos-charbroiled-oysters-recipe-1135643. Tom's modified version follows. Tom writes: "Gulf oysters are the same species grown in the Northeast – *Crassostrea virginica* – but they tend to grow much bigger, allowing them to support heavy seasonings. Use your larger oysters for this recipe."

18 large oysters, shucked, careful not to spill the liquor
2 sticks butter, softened to room temperature
2 Tbs. garlic, finely chopped
1 tsp. black pepper
Pinch dried oregano
1 oz. Parmesan cheese, grated
1 oz. Romano cheese, grated
2 tsp. flat-leaf parsley, chopped
1 baguette

In a medium bowl, mix butter with garlic, black pepper, and oregano.

In another bowl, mix together the grated Parmesan and Romano cheeses

Place oysters on a hot grill.

Spoon enough of the seasoned butter over the oysters so that some of it will overflow into the fire and flame up a bit.

Sprinkle on the cheeses followed by the parsley.

The oysters are ready when they puff up and get curly on the sides, about 5 minutes.

Serve with hot French bread.



NOLA-STYLED GRILLED/BROILED OYSTERS

Contributed by Justin Knowles (Accabonac Harbor)

Freely adapted from thespruceeats.com/official-dragos-charbroiled-oysters-recipe-1135643. Justin's modifications are followed by an *. Justin writes, "The bread, butter, broth and oyster combination is like dipping crusty bread into a bowl of garlicky clam white wine broth. Nothing beats it!"

18 oysters, shucked, careful not to spill the liquor (or strain and use in the recipe)
 2 sticks butter, softened
 2 Tbs. garlic, grated *
 1 tsp. black pepper
 Pinch dried oregano
 1 oz. Parmesan cheese, grated
 1 oz. Romano cheese, grated
 2 tsp. flat-leaf parsley, chopped
 ½ Tbs. smoked sweet paprika *
 ½ tsp. cayenne pepper *
 2 Tbs. lemon juice *
 1 tsp. Worcestershire sauce *
 2 Tbs. cooked bacon, finely chopped (optional) *
 1 baguette, cut into slices and grilled or toasted

In a medium bowl, mix soft butter with garlic, pepper, oregano, smoked paprika, cayenne pepper, lemon juice, Worcestershire sauce and, if using, bacon. Add the oyster liquor here.

In a small bowl, mix together the grated Parmesan and Romano cheeses. Before cooking, sprinkle cheese on top of oysters.

Grilling: Place oysters over the hottest part of the grill. Spoon enough of the seasoned butter over the oysters so some overflows into the fire and flames up a bit.

Broiling: Place oysters on a baking sheet and spoon some butter mixture on the cheese-topped oysters.

The oysters are ready when they puff up, get curly on the sides and are slightly charred – about 5 minutes. Sprinkle with parsley and hit them with a squeeze of lemon. Serve with the baguette.



BAKED OYSTERS “EMMY” WITH TOMATOES, CAPERS & FETA

Contributed by Jane Weissman (Accabonac Harbor)

A Greek version of baked oysters from Peter Minaki of Toronto and his blog kalofagas.ca/2010/12/15/baked-oysters-emmy-with-tomatoes-capers-feta/. “Kalofagas” is the Greek word for “gourmand.”

8 oysters, shucked, careful not to spill the liquor
¼ c. extra-virgin olive oil
½ c. scallions or leeks (white part), thinly sliced
2 cloves garlic, chopped
1 c. canned plum tomatoes, chopped in large chunks
½ tsp. smoked paprika
¼ c. dry white wine
2 tsp. capers
½ tsp. dried thyme leaves
Red chili pepper flakes
½ c. bread crumbs (plus extra for topping)
1 c. Feta cheese, diced

Heat the olive oil in a large skillet on low heat. Increase the heat to medium and add the scallions/leeks, garlic and tomatoes. Simmer, occasionally stirring, for 5-6 minutes. Add the smoked paprika and white wine. Simmer for additional 2-3 minutes until the sauce has reduced and thickened. Stir in the capers, thyme, and chili pepper flakes to taste. Remove from heat and allow to cool.

When mixture is cool, stir in the bread crumbs and Feta.

Place oven rack in the uppermost position of an oven preheated to 450°. Place oysters in a baking dish and top with the cooled mixture followed by the extra bread crumbs. Bake until the cheese melts and the topping turns golden-brown, about 10 minutes. Serves 2.



OYSTERS MOSCA

Contributed by Tom Secor (unaffiliated, a frequent visitor Accabonac Harbor)

This recipe comes from Mosca's, a Creole-Italian restaurant established in 1946 in Westwego, LA, just outside New Orleans.

24 oysters, shucked and patted dry, liquor strained and saved for another use

4 Tbs. butter (½ stick)

2 Tbs. shallots, minced

3 Tbs. lemon juice, freshly squeezed

8 artichoke hearts (canned), strained and chopped

Salt and cayenne pepper

½ c. Italian-style bread crumbs

¼ c. Parmesan cheese, freshly grated

In a skillet, heat the butter on medium heat. Add the shallots and cook, stirring until just soft, 1-2 minutes. Add the lemon juice, and season with salt and pepper.

Spoon the mixture over the oysters that have been placed in a baking dish.

Scatter the chopped artichokes over the oysters, followed by the bread crumbs and Parmesan cheese.

Bake in an oven preheated to 375°. Cook until heated through, 15-20 minutes. Serve hot. Serves 4.



OYSTERS ROCKEFELLER

From saveur.com/article/Recipes/Classic-Oysters-Rockefeller/ by Todd Coleman who writes: "Oysters Rockefeller were created in New Orleans, at the legendary Antoine's. The original recipe is a closely guarded secret, but we do know that neither bacon nor spinach is involved. This version gets close with an herb-filled roux and a breadcrumb crust." Recipes with bacon and/or spinach follow.

12 oysters, shucked, careful not to spill the liquor
 Rock salt (optional)
 4 Tbs. unsalted butter
 4 Tbs. flour
 ¼ tsp. cayenne
 6 scallions, minced
 2 ribs celery, minced
 2 sprigs tarragon, stemmed and minced
 1 bunch parsley, stemmed and minced, plus sprigs to garnish
 Kosher salt and freshly ground white pepper, to taste
 3 Tbs. fresh bread crumbs

Melt butter in a 2-quart saucepan over medium heat. Add flour; cook until smooth, about 2 minutes. Add oyster liquor; cook until thickened to a paste, about 2 minutes. Stir in cayenne, scallions, celery, tarragon, parsley, and salt and pepper. Reduce heat to medium-low; cook until soft, about 1 hour. Transfer to a food processor, add bread crumbs, and process into a smooth paste, about 2 minutes.

Place shucked oysters in a large ovenproof baking dish, perhaps nestling them in a bed of rock salt.

Heat broiler to high. Place paste in a pastry bag fitted with a ½" fluted tip. Pipe paste completely over oysters. Broil until paste begins to brown and oysters are just cooked through, about 5-7 minutes. Garnish each oyster with a sprig of parsley.

Serves 4-6.



OY!STERS ROCKEFELLER

Contributed by Alex Miller (Hog Creek)

Alex writes: "I refer to my oysters as 'Silver Clouds.' My version of Oysters Rockefeller is so named because I can't resist a bad pun. Given that 'Oy' is my go-to word for shock, dismay and surprise, I thought it was apt for this dish as it isn't exactly kosher."

24 oysters, shucked, careful not to spill the liquor
 1 large onion, roughly chopped
 5 cloves garlic (3 roughly chopped, 2 minced or pressed)
 1 package frozen chopped spinach
 ½ c. Italian parsley leaves, packed
 ¼ c. Pernod
 4 Tbs. unsalted butter (½ stick)
 1 Tbs. extra virgin olive oil
 1¼ c. panko crumbs
 ¼ cup+ Parmesan cheese, freshly grated
 Tabasco sauce
 Salt and pepper to taste
 ½ lemon, juiced
 Rock salt

In a 12" skillet, sauté the onion and 3 chopped garlic cloves in olive oil and half the butter until softened (not browned). Add frozen spinach, salt and pepper and cook until softened. When it comes to a "boil" add the Pernod and flambé, turning the mixture until flames end. Remove from stove to cool.

When cool, add a splash Tabasco (to taste) and the lemon juice. Put the mixture in food processor and add the parsley. Blend until creamy. Set aside.

Wipe out skillet with a cloth. Melt remaining butter and, when bubbly but not browned, add the 2 minced garlic cloves. Stir for thirty seconds; garlic should be fragrant and soft, but not browned. Remove from stove and add the panko, stirring so it soaks up the liquid. Add the cheese and stir to blend.

Place the oysters in a baking pan lined with a layer of rock salt. Preheat the oven to 425° and place rack in the top position. Spoon a teaspoon of the spinach mixture on each oyster followed by a teaspoon of the panko mixture. Cook for 8 minutes until top starts to brown.



OYSTER SUPPER

BAKED OYSTERS WITH BACON AND SPINACH

From Chef Frank Stitt of Highlands Bar and Grill in Birmingham, AL via Todd Coleman and saveur.com/article/Recipes/Saveur-100-2011-Baked-Oysters-with-Bacon-and-Spinach/.

30 oysters, shucked, careful not to spill the liquor
2 lb. spinach
1 oz. bacon, minced
1 Tbs. extra-virgin olive oil
2 leeks, white and light green parts only, minced
2 cloves garlic, minced
8 Tbs. unsalted butter (1 stick), melted
2 slices stale white bread, finely ground in food processor
¼ c. combined minced fresh flat-leaf parsley and chives
Kosher salt and freshly ground black pepper and nutmeg, to taste
1 lemon, zest and juice
Rock salt for the pan
Lemon wedges, for serving

Bring a large pot of salted water to a boil. Add spinach and cook, stirring, for 30 seconds. Drain spinach and place in a bowl of ice water to stop the cooking. Again, drain the spinach, squeeze to dry, and finely chop. Set aside.

Combine bacon and oil in a 12" skillet over medium heat. Cook, stirring occasionally, until bacon fat has rendered and bacon is not yet crisp, about 5 minutes. Using a slotted spoon, transfer bacon to paper towels.

Add leeks and garlic to pan and cook, stirring occasionally, until soft, about 4 minutes. Transfer leek mixture to a medium bowl and stir in the reserved spinach and bacon, along with butter, bread crumbs, herbs, lemon zest and juice. Season with salt, pepper, and nutmeg. Spoon 1 tablespoon of the mixture over each oyster.

Place oysters on a baking sheet lined with rock salt. Position an oven rack 6" from heating element and heat oven to broil. Broil oysters until golden brown, about 5 minutes. Serve hot, with lemon wedges. Serves 4-6.



OYSTERS OAXACAFELLA

Contributed by Pamela Peterson (Three Mile Harbor)

This recipe is a riff on Oysters Rockefeller.

24 oysters, shucked, careful not to spill the liquor
2 cloves garlic, mined
5 oz. fresh spinach
1 Tbs. olive oil
3 Tbs. sour cream
1 Tbs. chipotle sauce
½ c. Oaxaca cheese, grated *

Heat the olive oil in a pan and sauté the garlic until soft. Add the spinach and cook until wilted. Drain and chop the spinach and garlic. Put the mix in a bowl.

Add the sour cream, chipotle sauce and Oaxaca cheese to the cooked spinach and garlic. Mix well.

Top each oyster with 1 tablespoon of the mixture.

Bake the oysters in an oven preheated to 500° for 5-10 minutes or until the cheese is bubbling. Serves 8.

* Pamela writes, “Oaxaca cheese can be found in Spanish food markets. Salted fresh mozzarella cheese is a good substitute, but take into account its higher water content.”



GRILLED OYSTERS WITH SPINACH & BLUE CHEESE

Contributed by Valerie Vincellette (Three Mile Harbor)

Oysters, shucked, careful not to spill the liquor

8 Tbs. butter (1 stick), softened to room temperature

3 c. baby spinach

1 clove garlic

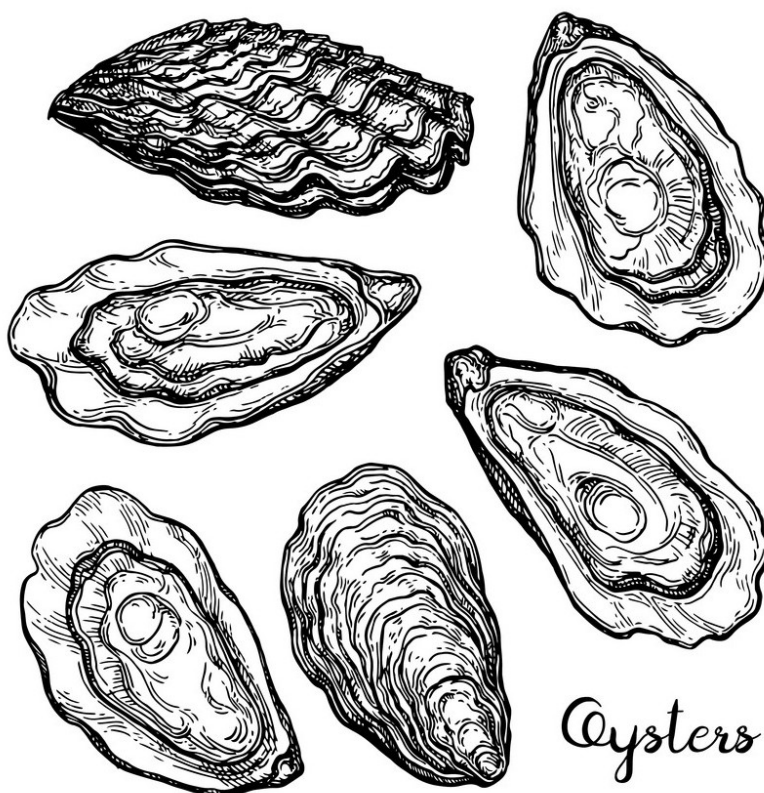
½ c. blue cheese

Bacon, cooked and crumbled (optional)

In a food processor, combine the above ingredients to make a compound.

Spoon 1-2 tablespoons of the mix onto the shucked oysters. If desired, sprinkle crumbled bacon on top. Grill approximately 10 minutes or to desired doneness.

Note: Excess butter can be frozen in plastic wrap.



OYSTERS BIENVILLE

Contributed by Sean Sullivan (Three Mile Harbor)

Sean writes, “In the 1930s ‘Count’ Arnaud Cazeneuve of New Orleans created this recipe in his restaurant Arnaud’s to honor Jean-Baptiste Le Moyne, sieur de Bienville, the second colonial governor of Louisiana. The oysters are most commonly served on a bed of rock salt, but this variation calls for small beach pebbles and pieces of shell on a bed of fragrant herbs.” This and many other recipes can be found on Sean’s blog spectacularlydelicious.com.

24 oysters, shucked with liquor	juice of ½ lemon
½ lb. fresh shrimp, peeled and deveined	2 egg yolks
2 strips thick cut bacon, cooked and crumbled	Frank’s RedHot sauce (or Tabasco sauce)
1 small onion, diced	1 Tbs. parsley, minced
1 jalapeño, diced	1 Tbs. chives, chopped
1 c. button mushrooms, sliced	Salt and pepper
10 Tbs. butter (1 stick + 2 Tbs.)	Lemon slices
8 Tbs. flour	1 qt. small beach pebbles/shells, for pan
1 c. white wine	6 bay leaves
1 c. half and half	1 Tbs. juniper (or allspice) berries
	1 tsp. whole cloves

After cooking the bacon (on medium heat until crisp), pour out the fat – leaving 1 tablespoon. Reduce heat to medium-low. Sauté onions until they sweat and soften, about 3 minutes. Add the mushrooms and cook, stirring, until they release their juices, about 5 minutes. Add the jalapeño and cook 2 more minutes. Add ¼ teaspoon salt and a few grinds of black pepper.

Return heat to medium and add 2 tablespoons of butter and the shrimp – cut into ¼” chunks. Cook, stirring, until the shrimp turn opaque, 3-5 minutes. Add the remaining butter and bring mixture to a bubble. Sprinkle flour over the butter – 1 tablespoon at a time – stirring well to prevent clumps. The flour will coat the shrimp and mushrooms. Cook, stirring, until this mixture starts to color to light brown, about 5 minutes. Do not overcook! Add the crumbled bacon.

By now the flour flavor should have cooked off; taste to test. Add the wine; stir to mix well. Add the half and half; stir to mix well. Continue to cook and stir until the mixture is stiff and thick (to hold its shape on the oysters). Stir in the lemon juice, a few good shakes of Frank’s RedHot Sauce, and the parsley and chives. Adjust the salt, pepper, lemon juice and hot sauce to taste.

Scramble the egg yolks in a separate bowl. Add 1 tablespoon of the sauce to the yolks; stir well to prevent curdling. Stir in more sauce, one spoonful at a time. Then fold the yolk mixture into the simmering sauce and cook for 1 minute. Remove the pan from heat and let cool.

Line an oven-to-table dish with the pebbles and shells. Crumble in the aromatics distributing them evenly around the pan. Lay in the shucked oysters. Top each with 2 tablespoons sauce.

Bake in an oven preheated to 400° until heated throughout, about 15 minutes. Finish cooking under the broiler until the topping lightly browns, about 2-3 minutes. Garnish with lemon slices.

BRIGTSEN'S OYSTERS BIENVILLE

New Orleans chef Frank Brigtsen's version of this classic Big Easy oyster dish via Todd Coleman and saveur.com/article/Recipes/Brigtsens-Oysters-Bienville/.

12 oysters, shucked with liquor reserved	¼ tsp. dried thyme
1 slice bacon, cooked, finely chopped	½ tsp. cayenne pepper
⅓ c. white mushrooms, sliced	1 bay leaf
2 oz. ham, finely chopped	Kosher salt and ground black pepper
6 Tbs. unsalted butter	3 medium raw shrimp, finely chopped
6 scallions, thinly sliced	1½ Tbs. dry sherry
2 stalks celery, finely chopped	⅔ c. heavy cream
1 medium yellow onion, finely chopped	⅓ c. milk
1 clove garlic, finely chopped	⅓ c. flour
½ small green pepper, finely chopped	Coarse rock salt, for pan
¼ tsp. dried oregano	Lemon wedges, for serving

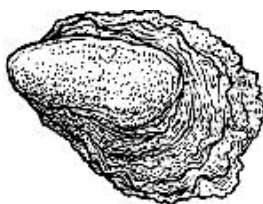
Cook bacon in a 10" skillet over medium-high heat until crisp, 2 minutes. Using a slotted spoon, transfer bacon to a bowl; set aside. Add mushrooms and ham to skillet and cook until browned, 2 minutes. Using a slotted spoon, add to bowl with bacon.

Add 2 tablespoons of the butter to skillet. Add scallions, celery, onions, garlic, and peppers; cook until soft, about 3 minutes. Add oregano, thyme, cayenne, bay, salt, and pepper; cook until fragrant, about 1 minute. Add shrimp and sherry; cook, stirring, until just pink, 1-2 minutes. Add cream and milk. Bring to a boil, lower heat to medium and cook until reduced by two-thirds, about 5 minutes. Remove from heat. Let cool slightly.

Stir in reserved bacon, mushrooms, and ham. Transfer mixture to a blender and purée until smooth. Set aside.

Wipe out the skillet and melt remaining butter over medium-high heat. Add flour and cook until golden, whisking constantly, 2 minutes. Whisk in reserved puree. Remove from heat and let cool to room temperature. Transfer to a pastry bag fitted with a ½" fluted tip and refrigerate until cold, at least 1 hour.

Heat broiler to high. Line a baking sheet with rock salt about ¼" deep and lay in the shucked oysters. Pipe filling over oysters. Broil until tops are browned, about 4 minutes. Serve with lemon wedges. Serves 2-4.



FRIED

Po'Boys & Hangtown Fry



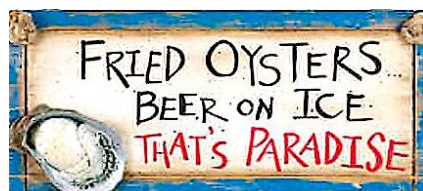
LITTLE OYSTER SANDWICHES

Contributed by Tom Cush (Hog Creek)

Thank you, chef Andrew Carmellini of the Dutch Miami and chef Jason Hua at the Dutch NYC.

For the cornmeal mix:

- 1 c. cornmeal
- 1 tsp. salt
- ¼ tsp. cayenne pepper
- ¼ tsp. smoked paprika



Thoroughly blend ingredients in a small bowl and set aside.

For the pickled okra sauce:

- ½ c. mayonnaise
- 3 Tbs. grainy mustard
- 3 Tbs. pickled okra (Rick's Picks' Smokra)
- ½ tsp. capers, chopped
- 1 tsp. cornichon, finely diced
- 1 tsp. parsley, chopped
- ¼ tsp. chervil, chopped
- ¼ tsp. tarragon, chopped
- ½ tsp. pickled okra juice (from the same jar as pickled okra)
- ¼ tsp. smoked paprika

Thoroughly mix all ingredients and set aside.

For the fry:

- 12 oysters, shucked and liquor reserved for another recipe
- 4 c. vegetable or peanut oil

Lightly dip the shucked oysters in the cornmeal mix. Heat oil to 350°. Use a deep fryer or pan fitted with frying or candy thermometer, or an electric frying pan. Fry the oysters until golden. Remove with slotted spoon, drain and season with salt.

For the sandwiches:

- 12 mini sesame brioche buns
- 2 Tbs. butter
- 1 c. iceberg lettuce, shredded

Cut brioche buns in half. Butter the buns and warm them on a griddle until brown. Spread pickled okra sauce on the inside of buns. (This can be done beforehand.) Lay in the shredded lettuce and top with a fried oyster.

OYSTER PO'BOY

This recipe comes from the popular Parkway Bakery & Tavern in New Orleans via Chris Granger and saveur.com/article/Recipes/Oyster-Poboy/.

40 oysters, shucked, liquor strained and saved for another use

Vegetable oil

2 c. cornmeal

½ c. all-purpose flour

1 tsp. garlic powder

1 tsp. freshly ground black pepper

¼ tsp. cayenne

Salt

½ c. mayonnaise

soft French or Italian bread, halved lengthwise, then crosswise into 10" pieces.

16 slices dill pickle

1 ripe tomato, cored and sliced

½ head iceberg lettuce, shredded

Pour oil into a heavy medium pot to a depth of 2" and heat over medium heat until temperature registers 350° on a candy thermometer.

Combine cornmeal, flour, garlic powder, black pepper, cayenne, and salt to taste in a wide bowl. Working in small batches, dredge oysters in flour mixture, shaking off excess. Fry in the hot oil until golden brown, about 2 minutes. Transfer oysters to a wire rack to let drain briefly.

To assemble, spread mayonnaise on bread. On each bottom half, layer in half the pickles, oysters, tomatoes, and lettuce, in that order. Place top halves of bread atop lettuce.

Yield: 2 sandwiches.



FRIED OYSTERS WITH SPICY RÉMOULADE

This recipe comes from chef Frank Stitt of Highlands Bar and Grill in Birmingham, AL via Todd Coleman and saveur.com/article/Recipes/Fried-Oysters-with-Spicy-Remoulade/.

For the remoulade:

- 1 c. mayonnaise
- 2 Tbs. minced cornichons
- 2 Tbs. minced flat-leaf parsley
- 2 Tbs. minced capers
- 1 Tbs. whole-grain mustard
- 1 Tbs. minced fresh tarragon
- 1 Tbs. minced shallots
- 2 tsp. sherry vinegar
- 1 tsp. minced anchovies
- ½ tsp. paprika
- 2 dashes Tabasco
- Zest of 1 lemon
- Kosher salt and freshly ground black pepper, to taste

In a medium bowl, combine above ingredients. Stir. Adjust seasonings. Cover. Set aside.

For the fry:

- 24 oysters, shucked, shells reserved, liquor strained and saved for another use
- 2 c. cornmeal
- ¾ c. flour
- 2 c. buttermilk
- Canola or peanut oil, for frying

Whisk together cornmeal and flour in a shallow dish and season with salt and pepper. Pour buttermilk into another shallow dish. Working in small batches, dip oysters in buttermilk and then in cornmeal mixture, tossing to coat. Transfer oysters to a rack set inside a baking sheet.

Fill a 4-quart pot with oil to a depth of 2" and heat over medium heat until a deep-fry thermometer reads 350°. In batches, add oysters to oil and fry, turning occasionally, until golden brown and crisp, about 2 minutes. Using a slotted spoon, transfer oysters to paper towels. Spoon some of the reserved rémoulade into the reserved oyster shells and top with fried oysters. Serve the rest on side, for dipping. Serves 4.



CRABBY JACK'S OYSTER PO'BOY

This recipe comes from Crabby Jack's restaurant in Jefferson, LA via Chris Granger and saveur.com/article/Recipes/crabby-jack-oyster-poboy/.

40 oysters, shucked, liquor strained and saved for another use
Canola oil, for frying
2 Tbs. kosher salt, plus more to taste
1 Tbs. ground black pepper
1 Tbs. paprika
1 Tbs. garlic powder
½ tsp. onion powder
¾ tsp. dried thyme
¾ tsp. rosemary
¾ tsp. oregano
¾ tsp. cayenne pepper
¾ tsp. chipotle chile powder
2 c. yellow cornmeal
4 8"-long French bread rolls

Whisk together salt, pepper, paprika, garlic and onion powders, thyme, rosemary, oregano, cayenne, and chile powder in a bowl. Add oysters and toss to coat with seasoning. Add cornmeal and toss until oysters are evenly coated; dust off excess cornmeal.

Pour oil to a depth of 2" in a 6-quart Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350°.

Working in batches, add oysters to oil. Fry until golden brown, about 3 minutes.

Transfer to paper towels to drain, and sprinkle with salt.

Spread insides of rolls with mayonnaise, and divide oysters among rolls. Top with lettuce, tomato slices, and dill pickle chips. Serves 4.



UPPERLINE'S OYSTERS ST. CLAUDE

This garlicky sauce is from Upperline, a restaurant in New Orleans' Uptown neighborhood via Todd Coleman and saveur.com/article/Recipes/Upperlines-Oysters-St-Claude/.

For the garlic sauce:

½ c. parsley leaves

3 Tbs. paprika

1 tsp. sugar

¼ c. Crystal hot sauce

3 Tbs. Worcestershire sauce

20 cloves garlic, peeled

Juice and zest of 1 lemon

Kosher salt and freshly ground black pepper, to taste

1 stick unsalted butter

Purée parsley, paprika, sugar, hot sauce, Worcestershire, garlic, juice, zest, salt, and pepper in a food processor until smooth.

Heat butter in a 10" skillet over medium-high heat. Add parsley mixture and cook until sauce thickens, 7 minutes. Reserved oyster liquor can be added here to achieve desired consistency.

For the oysters:

24 oysters, shucked, liquor strained and reserved for the sauce

Canola oil, for frying

1½ c. corn flour

1 tsp. salt and cayenne pepper, combined

Mix flour, salt, and cayenne in a bowl. Working in batches, toss oysters in flour mixture and shake off excess.

Heat 2" oil in a 6-quart saucepan until a thermometer reads 350°. Add oysters one at a time, and fry until crisp, 1-2 minutes. Transfer to paper towels to drain. Season with salt. Serve with sauce on side, for dipping. Serves 4-6.



OYSTER & SAUSAGE FRITTERS WITH BRANDY SAUCE

Contributed by Bridget Brosseau (Hog Creek)

For the Fritters:

18-24 oysters, shucked, liquor strained and reserved for the sauce
1-2 Tbs. flour, seasoned with salt and freshly ground black pepper
½ lb. sweet Italian sausage, casings removed and crumbled
2 eggs, beaten
8 oz. white corn meal
Sunflower oil for deep frying (or your preferred oil)

Roll the oysters in seasoned flour. Encase the oysters in the sausage (turkey sausage is good, too). Dip the sausage wrapped oysters in the eggs and then in the cornmeal. Heat oil to almost smoking – 350° – and fry 3-4 minutes. Remove from the pan with a slotted spoon. Use paper towels to blot excess oil.

For the Brandy Sauce:

Oyster liquor
2 oz. brandy
2 Tbs. flour, seasoned with salt, black pepper and roasted garlic powder
2 Tbs. butter
6 oz. heavy cream
2 Tbs. Locatelli Romano cheese, finely grated

Make a roux with the melted butter and flour. Slowly add the cream, stirring until smooth (no lumps). Do not allow the liquid to boil. Slowly add the brandy; stir. Add the cheese and stir until it's melted and smooth. Add the oyster liquid and stir on low heat for 2 minutes. Drizzle over plated fried oysters or use as a dipping sauce.



OYSTER FRITTERS

In this recipe from Bordeaux-based chef Philippe Techoire via Jorg Brockmann and saveur.com/article/Recipes/Oyster-Fritters/, the addition of beer makes an airy oyster batter and adds extra flavor.

24 oysters, shucked, shells and liquor reserved

1 egg

$\frac{3}{4}$ c. beer

1½ tsp. extra-virgin olive oil

$\frac{1}{4}$ tsp. lemon zest, finely grated

$\frac{3}{4}$ c. flour

Salt

Peanut oil

Lemon

Rinse oysters in cold water, put them in a medium pot and add enough of the reserved liquor to reach about halfway up the oysters, adding a little water if necessary. Bring to a simmer over medium-high heat and cook just until oysters contract and plump up, about 3 minutes. Drain oysters. Set aside.

Put egg into a medium bowl and lightly whisk. Add beer, olive oil, and lemon zest and whisk until well combined.

Mix flour and a pinch of salt in another medium bowl. Add egg-beer mixture to the flour and whisk until batter is smooth. Cover and set aside at room temperature to let rest for 1 hour.

Pour peanut oil into a heavy-bottomed pan to a depth of 2" and heat over medium heat until temperature reaches 370° on a candy thermometer.

Give batter a quick stir. Working in 2 batches, use your fingers to dip one oyster at a time into the batter, then carefully drop it into the hot oil. Fry oysters, gently stirring and occasionally turning them with a slotted spoon, until batter is crisp and golden, 1½-2 minutes. Transfer to paper towels to let drain. Season to taste with salt while still hot.

Serve oysters in clean, dry oyster shells with a squeeze of fresh lemon. Serve immediately. Serves 4.



HANGTOWN FRY 1

Contributed by Barbara DiLorenzo (Accabonac Harbor)

Barbara writes, “This is a less fussy, but equally delicious, version of a true Hangtown Fry – an omelet made famous in the 1850s during the California Gold Rush. Usually the oysters are dusted with flour or cornmeal and fried.” See next page for a more traditional recipe.

Hangtown Fry creation myths and lore abound; check out Wikipedia.

12 oysters, shucked, liquor strained and saved for another use

4 strips bacon, cooked and crumbled

7 eggs, beaten

2-3 scallions, chopped

1 Tbs. butter

Wipe out most on the bacon fat from the pan used to cook the bacon. Add butter to the pan and sauté the scallions for a few minutes until wilted.

Add the eggs and, when still quite soft, add the oysters and cooked bacon. Cook until the eggs are just set and oysters are cooked through.

Note: For some crunch, reserve half the bacon and sprinkle it on the cooked eggs.



John Holland, *Hangtown Mural*, Placerville, CA

HANGTOWN FRY 2

This more traditional recipe for the rich oyster and bacon omelet was inspired by the Tadich Grill in San Francisco, via Todd Coleman and saveur.com/article/Recipes/Hangtown-Oyster-Bacon-Omelette/.

12 oysters, shucked, liquor strained and saved for another use

Kosher salt and black pepper, to taste

¼ c. flour

7 eggs

½ c. bread crumbs

4 Tbs. unsalted butter

4 strips cooked bacon, crumbled

2 scallions, thinly sliced

Hot sauce, for serving

Pat oysters dry, and season with salt and pepper; set aside.

Put flour, 1 beaten egg, and bread crumbs in 3 separate bowls. Dip each oyster in flour, then egg, then bread crumbs before placing on a floured plate.

Heat butter in a 12" nonstick skillet over medium-high heat. Add oysters. Fry, flipping once, until golden brown, 6-8 minutes.

Whisk remaining eggs in a bowl and season with salt and pepper. Add eggs to pan with half the bacon and scallions. Cook until eggs are just set, about 3 minutes. Smooth over top. Cover, and cook until top is set, about 5 minutes.

Transfer the omelet to a plate, and garnish with remaining bacon and scallions. Serves 4-6.



Slurping oysters while panning for gold.

STEWED



OYSTER STEW 1

Contributed by **Marianne Nosal** (Accabonac Harbor)

Adapted from *New York Cookbook* by Molly O'Neill (Workman Publishing, 1992)

28 oysters, shucked, liquor strained and reserved

6 Tbs. butter

2 tsp. Worcestershire sauce

1 c. milk

1 c. half-and-half

½ tsp. celery salt

1 tsp. sweet paprika

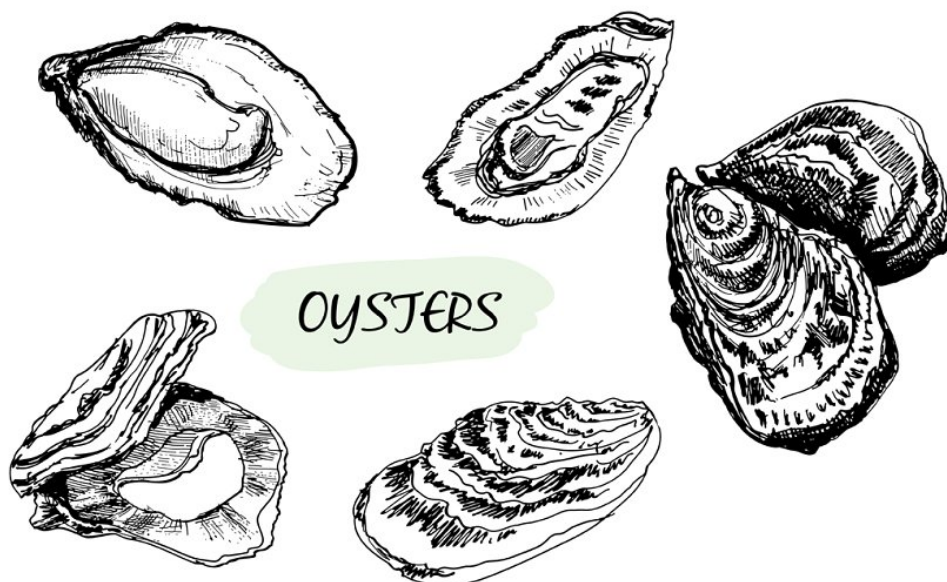
Salt to taste (if desired)

Melt 4 tablespoons of the butter in a non-reactive saucepan over medium heat. Stir in the Worcestershire sauce and celery salt. Add the oysters and cook until they are plump and beginning to curl.

Add 1 cup of the reserved oyster liquor and bring to a boil. Add milk and half-and-half and stir gently until liquid is just about to boil, about 3-5 minutes. Do not allow to boil or the stew will curdle.

Ladle the stew into warmed bowls. Top with the remaining butter cut into cubes and a sprinkle of paprika.

Serves 4.



OYSTER PAN ROAST

Contributed by Marianne Nosal (Accabonac Harbor)

From *New York Cookbook* by Molly O'Neill (Workman Publishing, 1992)

6-8 oysters, shucked, liquor strained and reserved

1 Tbs. butter

3 Tbs. bottled clam juice

1 Tbs. Tabasco sauce

1 Tbs. Worcestershire sauce

Dash of celery salt

½ c. heavy cream

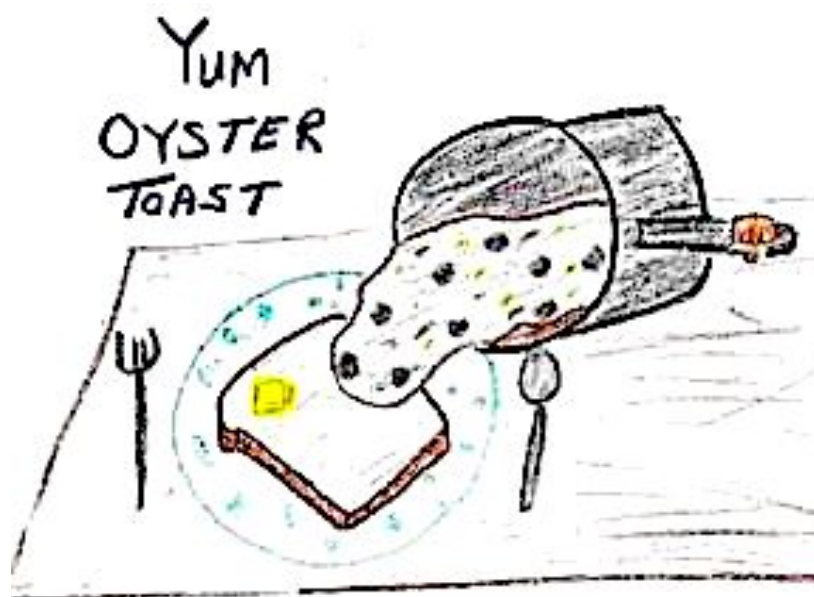
1 slice white bread, toasted

Dash of sweet paprika

Melt the butter in a skillet over high heat. Reduce the heat to medium and add the oysters, their liquor, and 2 tablespoons of the bottled clam sauce. Cook until the oysters begin to curl around the edge, about 2 minutes. Remove from heat.

Whisk together the Tabasco and Worcestershire sauces, celery salt, and the remaining 1 tablespoon of the clam juice in small saucepan over high heat. Whisk in the heavy cream and continue whisking until the mixture comes to a slow boil. Add the warm oysters and their cooking liquid. Stir gently for 1 minute.

Place the toast in a wide soup bowl. Pour the pan roast over the toast and sprinkle with a dash of paprika. Serve immediately. Serves 1.



HOG CREEK HOLIDAY OYSTER STEW

Contributed by Tom Cush (Hog Creek)

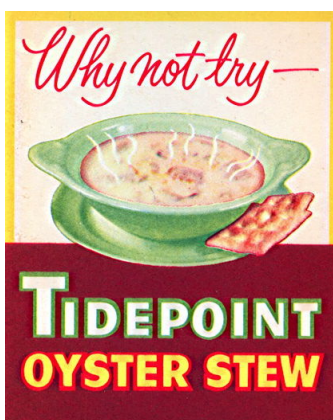
20-24 oysters, shucked (chopped if large), liquor strained and reserved	½ tsp. fresh thyme leaves, chopped
1 stick unsalted butter	½ lb. wild mushrooms (shiitake, oyster, morel, chanterelle), cleaned & chopped
1 c. yellow onions, chopped	¼ c. dry white wine or sherry
½ c. celery, finely chopped	½ c. all-purpose flour
½ c. shallot, chopped	3 c. whole milk
1½ Tbs. garlic, minced	2 c. heavy cream
1 tsp salt	2 tsp. fresh lemon juice
½ tsp. ground white pepper	½ c. parsley leaves, chopped
Heavy pinch cayenne	

Place shucked oysters in a bowl. Add lemon and parsley. Set aside.

In a large pot, add the butter and melt over medium heat. Add the onions, celery, and shallots, and cook, stirring, until soft, about 5 minutes. Add the garlic and cook, stirring, for 30 seconds. Add the salt, white pepper, cayenne, and thyme and cook, stirring, for 1 minute. Add the mushrooms and cook, stirring, until the mushrooms are soft and give up their liquid but are not browned, 4-5 minutes.

Lower heat, add the flour and cook, stirring gently, but thoroughly, to make a light roux, about 3 minutes. Add the wine and cook for 1 minute. Add the reserved oyster liquor, cream and milk, and bring heat up just below a boil, stirring frequently. Reduce the heat and simmer until the liquid thickens, about 4 minutes.

Within 10-15 minutes of serving, add the oysters and parsley and simmer until the oysters start to curl, about 3 minutes. Remove from the heat and adjust the seasonings to taste. Serve hot with accompaniments such as Outerbridge's Sherry Rum Pepper Sauce and Oyster Crackers. Serves 8.



OYSTER STEW 2

Contributed by Terri Levin Davgin (Accabonac Harbor)

By longtime East Hampton resident Craig Claiborne from cooking.nytimes.com/recipes/188-oyster-stew.

40 oysters, shucked, liquor strained and reserved

6 Tbs. butter

½ c. celery (inner stalks), finely chopped

½ c. onion, finely chopped

4 c. milk

4 c. heavy cream

2 tsp. Worcestershire sauce

½ tsp. Tabasco sauce

¼ tsp. paprika

Salt to taste if desired

Freshly ground pepper to taste

¼ c. parsley, finely chopped

Heat butter in saucepan and add celery and onion. Cook, stirring, without browning, about 5 minutes.

Add milk and cream and bring to a simmer. Add Worcestershire and Tabasco sauce, paprika, salt and pepper.

Add oysters with their liquor and let simmer about 3 minutes or until oysters start to curl. Do not overcook or oysters will toughen.

Serve in heated soup bowls with equal portions of parsley sprinkled on top. Serves 12.



OYSTER STEW 3

Contributed by Francesca Rheannon (Accabonac Harbor)

By longtime East Hampton resident Florence Fabricant from [cooking.nytimes.com/recipes/5354-oyster-stew](https://www.nytimes.com/recipes/5354-oyster-stew).

30 oysters, shucked, liquor strained and reserved

$\frac{2}{3}$ c. firm white bread, finely diced

3 Tbs. unsalted butter

$\frac{2}{3}$ c. onion, finely chopped onion

$\frac{2}{3}$ c. fresh fennel, finely chopped

6 oz. oyster mushrooms

$\frac{1}{4}$ c. Pernod or Ricard

1-2 c. clam juice or water

1 c. heavy cream

Salt and freshly ground black pepper

1 Tbs. fresh fennel tops, finely chopped

Lightly brown the diced bread in a toaster oven or dry skillet. Set aside.

Melt the butter in sauce pan. Add onion and fennel and sauté over medium heat until tender and golden. Add the mushrooms and sauté 2-3 minutes longer. Stir in the Pernod.

Measure the oyster liquor and add enough clam juice or water to make 2 cups. Add the liquid to the mixture in the saucepan.

Add the cream to the saucepan and bring to a boil. Season to taste with salt and pepper.

Add the oysters to the saucepan and simmer just until they begin to curl around the edges. Remove from the heat and divide among shallow soup plates.

Sprinkle with the bread cubes and fennel tops. Serve at once. Serves 4.



STUFFED

Dressings



THANKSGIVING OYSTER STUFFING

Contributed by Marianne Nosal (Accabonac Harbor)

An old family recipe, updated, from Patti Walton Silver / *The L.V.I.S. Cookbook* (1994)

18 oysters, shucked, chopped, liquor strained and reserved
1 c. parsley, chopped
1 c. onion, chopped
4 Tbs. butter
4 Tbs. vegetable oil
1 package Pepperidge Farm cornbread stuffing mix
½ lb. shitake mushrooms, sliced
¼ c. fresh dill, chopped
2 Tbs. fresh sage leaves, chopped
2 Tbs. fresh parsley, chopped
1 egg, beaten
Salt and pepper to taste

Cook celery and onion in half the butter and oil until soft, but not brown. Transfer to a large mixing bowl.

Add the remaining butter and oil to the pan. Add the mushrooms and sauté until soft.

Prepare the stuffing according to the package directions, reserving $\frac{1}{3}$ of the water and butter mixture for the end if needed to achieve desired moistness.

Add the stuffing mix to the celery and onions. Mix well. Add the sautéed mushrooms. Mix well. Add the chopped oysters and seasonings. Mix well.

Gradually add the beaten egg, continually checking the moistness of the stuffing. It should be very moist.

After stuffing the turkey, put extra dressing in a baking dish and cook covered for 30 minutes in an oven preheated to 350°.



OYSTER STUFFING 1

Contributed by Francesca Rheannon (Accabonac Harbor)

By Robert Farrar Capon from *cooking.nytimes.com/recipes.55-oyster-stuffing*.

24 oysters, shucked, liquor strained and reserved

6 Tbs. chicken fat (or more to taste)

¼ c. celery, chopped

4 scallions, chopped

Fresh savory, crushed, to taste

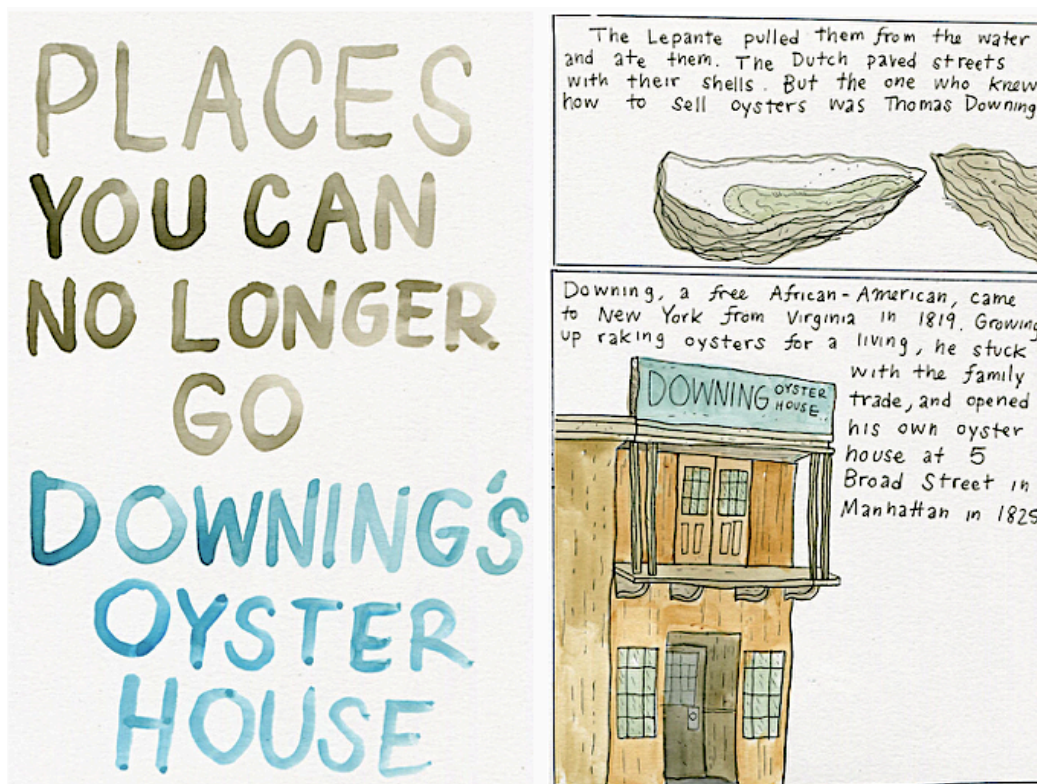
3-5 c. day-old white bread, cubed

½ c. parsley, chopped

Salt, white pepper and red pepper to taste

Heat the chicken fat in a deep skillet and add the celery, scallions and savory. Sauté for a few minutes. Add the oysters with their liquor and sauté briefly until their edges curl.

Add the salt and the white and red pepper to taste. Turn off the heat. Add the bread cubes and parsley and toss the mixture thoroughly. Adjust the seasonings. Stuff and truss the chicken.



CORN BREAD OYSTER DRESSING

A holiday staple around the Chesapeake Bay via Christopher Hirsheimer and *Saveur.com/article/Recipes/Corn-Bread-Oyster-Dressing/*.

36 oysters, shucked, liquor strained and reserved
12 Tbs. butter
1 large yellow onion, peeled and finely chopped
4 stalks celery, peeled and finely chopped
¼ c. fresh parsley, chopped
1 tsp. dried sage, crumbled
½ tsp. dried tarragon
6 c. corn bread, crumbled
1 c. chicken stock
2 eggs lightly beaten
Pinch cayenne
Salt and freshly ground black pepper

Melt 6 tablespoons of the butter in a skillet over medium heat. Add onions, celery, parsley, sage and tarragon. Sauté the mixture until vegetables are soft, about 20 minutes. Set aside.

Put corn bread in a large mixing bowl. Combine oyster liquor and chicken stock to make 1 cup liquid and simmer in a saucepan over medium heat. Add remaining butter, stirring until butter has melted; then pour over corn bread. Mix in sautéed onion-and-celery mixture, eggs, and cayenne. Season to taste with salt and pepper.

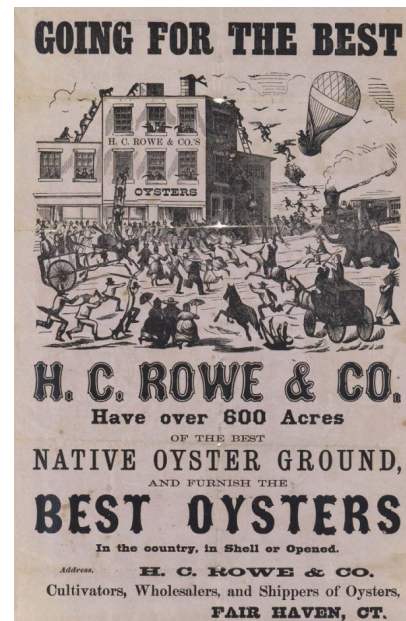
Gently mix oysters into the corn bread mixture, taking care not to break up the oysters. Transfer to a buttered 8" × 8" baking dish. Bake in oven preheated to 350° for 40 minutes.



OYSTER STUFFING 2

A New England favorite by Helen Rosner and saveur.com/article/Recipes/Oyster-Stuffing-1000065850/.

40 oysters, shucked, liquor strained and reserved (1 cup)
 11 c. ½"-cubed white French bread (about 14 oz.)
 6 slices bacon, cut crosswise into ¼-inch strips
 6 Tbs. unsalted butter, melted / some for greasing the pan
 6 shallots, thinly sliced
 4 ribs celery, thinly sliced
 1 c. chicken stock
 ¼ c. Madeira or port
 ⅓ c. flat-leaf parsley leaves, chopped
 2 Tbs. thyme leaves, chopped
 2 Tbs. sage leaves, chopped
 ½ tsp. Tabasco sauce
 ¼ tsp. fresh nutmeg, grated
 ⅛ tsp. cloves, ground
 Kosher salt and ground black pepper, to taste



Heat oven to 250°. Arrange bread cubes in a single layer on a cookie sheet. Bake, stirring occasionally, until dried but not browned, about 15 minutes. Let cool.

Put bacon into a 12-inch skillet. Cook over medium-high heat until crisp and its fat has rendered, about 10 minutes. Remove bacon. Wipe skillet, leaving 1 tablespoon of fat.

Add 4 tablespoons of the butter to the pan and heat. Add shallots and celery. Reduce heat to medium, and cook, stirring occasionally, until vegetables are soft, about 10 minutes. Add oyster liquor, stock, Madeira or port, parsley, thyme, sage, Tabasco, nutmeg, cloves, and salt and pepper. Bring to a boil over high heat and cook, stirring occasionally, for 5 minutes. Scrape the mixture into a large bowl and stir in the bread cubes and oysters. Set aside to allow the flavors to come together for 10 minutes.

Raise the oven temperature to 400°. Transfer mixture to a buttered 2-quart oval baking dish and cover with foil. Bake for 30 minutes, remove foil, drizzle with remaining butter. Continue baking until golden brown and crusty, another 15 or so. Serve immediately. Serves 8-10.



OYSTER DRESSING

From a recipe for Sage-Brined Turkey by Todd Coleman and saveur.com/article/Recipes/Sage-Brined-Roast-Turkey-with-Oyster-Dressing/.

24 oysters, shucked, liquor strained and reserved
 4 Tbs. olive oil, plus more
 2 c. Vidalia onions, minced
 2 c. wild rice
 1 c. long-grain rice
 1 c. white wine
 4 c. chicken or turkey stock
 5 oz. bacon, cut into ¼" strips
 2 cloves garlic, minced
 4 c. ½"-cubed bread, toasted
 10 Tbs. unsalted butter, cubed and softened
 ¼ c. fresh sage, minced
 1 c. toasted hazelnuts, crushed
 Freshly ground black pepper, to taste

Heat 2 tablespoons oil in a 4-quart pot over medium-high heat. Add half the onions and cook, stirring, until soft, 8-10 minutes. Stir in rices, add wine, and cook until reduced by half, 3-4 minutes. Add stock, bring to a boil, reduce heat to low; cook, covered, until rice is tender, 40-45 minutes. Spread rice on an oiled baking sheet and let cool slightly.

Cook bacon in a 12" skillet over medium-high heat until crisp, 10-12 minutes. Transfer bacon to paper towels. Lower the heat to medium. Add remaining and garlic to skillet. Cook, stirring, until soft, about 7 minutes.

Add oysters and ¼ cup of their juices. Cook for 1 minute. Transfer oyster mixture to a large bowl along with rice, bacon, bread, half the butter, sage, and hazelnuts. Season with salt and pepper. Mix.

Grease a 9" x 13" baking dish with 1 tablespoon butter. Mound dressing in the dish and dot with remaining butter. Cover with foil and bake in oven preheated to 425° for 40 minutes. Serves 10-12.



BAKED

Casseroles & Scalloped



CONNEMARA OYSTER & POTATO CASSEROLE

Contributed by **Bridget Brosseau** (Hog Creek)

Bridget writes that this recipe come from *Irish Oyster Cuisine* by Máirín Uí Chomáin, “a fantastic cookbook that a cousin from Tipperary gave me.”

12-16 oysters, shucked, liquor strained and reserved

4-5 large potatoes (2 lb.), peeled

1-5 bacon rashers, rinds removed

1 c. oyster liquor and cream, combined

1 large onion, fine chopped

2 Tbs. parsley, chopped

2 Tbs. butter, cut into small cubes

celery salt or salt and fresh ground black pepper

1 clove garlic, minced

½ c. fine breadcrumbs

1 c. cheddar cheese, grated

parsley sprigs

Boil the potatoes until cooked through, about 15 minutes. Drain, cool, slice, and set aside.

Fry the bacon until golden brown. Drain and cut into small pieces.

Heat oysters in their juices until they are plump and the edges curl. Remove the oysters and set aside. Allow the brine to cool and then combine with the cream.

In a greased medium-sized casserole dish, place half the sliced potatoes. Add half the bacon, onions, parsley, and butter. Season with salt, pepper and some garlic. Layer in the oysters. Add the remainder of the bacon, onions, parsley, and butter. Season again, and finish with the rest of the potatoes.

Add the oyster juices and cream to come three-quarters of the way up the dish. Sprinkle the top with breadcrumbs and cheese. Bake for 30 minutes in an oven preheated to 400° or until the top is golden and the dish is heated through. Garnish with parsley sprigs. Serves 4.



MRS. WILKENSON'S SCALLOPED OYSTERS

Contributed by Marianne Nosal (Accabonac Harbor)

From *New York Cookbook* by Molly O'Neill (Workman Publishing, 1992) and adapted from Mrs. Wilkenson's 1947 housekeeping diary on file at the New York Historical Society.

48 oysters, shucked, liquor strained and reserved

1 c. fresh bread crumbs, dried overnight

1½ Tbs. parsley, minced

1 tsp. nutmeg, freshly grated

⅛ tsp. cayenne pepper

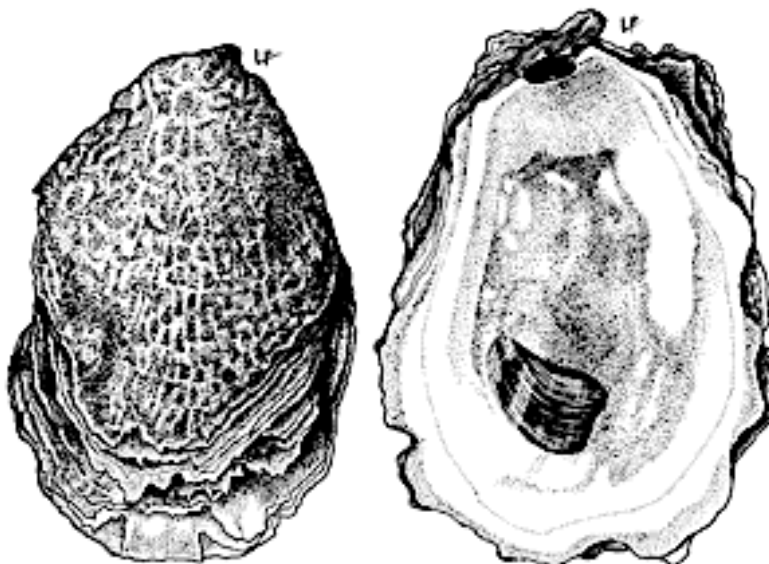
8 Tbs. butter, cut into small cubes

In a large bowl, combine the bread crumbs, parsley, nutmeg and cayenne.

Dot the bottom of a 10-inch, round casserole with a third of the butter. Add a layer of oysters, sprinkle with some of the bread crumbs, and dot with half of the remaining butter. Repeat, ending with a slightly heavier layer of bread crumbs and the remaining butter.

Bake in an oven heated to 350° until cooked through (it will not brown), 10 to 15 minutes. To brown the dish, put under the broiler for 3 minutes.

Serve drizzled with the reserved brine. Serves 4.



SCALLOPED OYSTERS 1

Contributed by Joyce & Robert Johnsen (Accabonac Harbor)

From *The Silver Palate Good Times Cookbook* (Workman Publishing, 1985).

16-20 oysters, shucked, liquor strained and reserved ($\frac{1}{2}$ cup)

1 $\frac{1}{2}$ c. Ritz crackers, crushed

1 stick unsalted butter, melted

2 tsp. fresh lemon juice

Salt and freshly ground black pepper, to taste

$\frac{3}{4}$ c. heavy or whipping cream

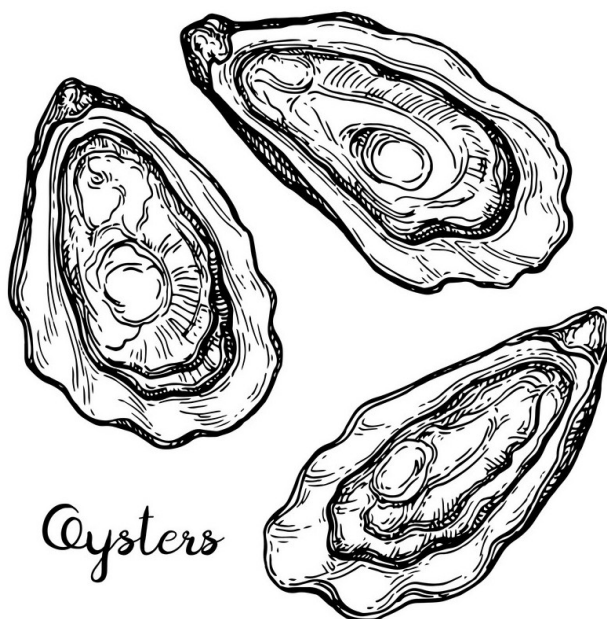
1 Tbs. dry sherry

dash Worcestershire sauce

Combine the crackers, butter, lemon juice and salt and pepper. Sprinkle a third of the crumb mixture in the bottom of a buttered 3-cup *au gratin* dish. Arrange half the oysters over the crumbs. Sprinkle another third of the crumb mixture over the oyster and top with the remaining oysters.

Whisk together the cream, reserved brine, sherry and Worcestershire sauce. Pour mixture over the oysters. Sprinkle with remaining crumb mixture.

Bake in an oven preheated to 350° for 40 minutes. Serves 6.



SCALLOPED OYSTERS 2

This recipe – a Southern specialty – comes from Ben Fink and saveur.com/article/Recipes/Scalloped-Oysters/.

16-20 oysters, shucked, roughly chopped, liquor strained and reserved
5 Tbs. butter (4 Tbs. melted, 1 Tbs. chilled)
¼ lb. saltines
1 c. cream

Crush saltines into small pieces with a rolling pin or the bottom of a pan, to fill about 2 cups.

Spread a third of the cracker crumbs in the bottom of a buttered 8" × 8" baking dish. Add half the oysters and, with fingertips, carefully mix with the crackers. Drizzle 2 tablespoons of the melted butter over the oysters. Repeat, ending with the last of the crackers.

Slowly pour cream along edges of the dish, perhaps combining it with some of the reserved oyster liquor. Dot the top with the chilled butter.

Bake 25-30 minutes in an oven preheated to 350°. Then brown the dish under broiler for 3 minutes. Serves 6.



AFTERWORD

In *Through the Looking Glass and What Alice Found There* by Lewis Carroll, Tweedledum and Tweedledee recite a poem to Alice – **THE WALRUS AND THE CARPENTER**. Walking along the beach one night when both the sun and moon are visible, these two “very unpleasant characters” – as Alice ultimately decides – come upon a bed of oysters, and...



Illustration by Sir. John Tenniel

"O Oysters, come and walk with us!"
The Walrus did beseech.
"A pleasant walk, a pleasant talk,
Along the briny beach:
We cannot do with more than four,
To give a hand to each."

The eldest Oyster looked at him,
But never a word he said:
The eldest Oyster winked his eye,
And shook his heavy head--
Meaning to say he did not choose
To leave the oyster-bed.

But four young Oysters hurried up,
All eager for the treat: Their coats
were brushed, their faces washed,
Their shoes were clean and neat--
And this was odd, because, you
know, They hadn't any feet.

Four other Oysters followed them,
And yet another four;
And thick and fast they came at last,
And more, and more, and more--
All hopping through the frothy
waves, And scrambling to the shore.

The Walrus and the Carpenter
Walked on a mile or so,

And then they rested on a rock
Conveniently low:
And all the little Oysters stood
And waited in a row.

"The time has come," the Walrus
said, "To talk of many things:
Of shoes--and ships--and sealing-
wax--Of cabbages--and kings--
And why the sea is boiling hot--
And whether pigs have wings."

"But wait a bit," the Oysters cried,
"Before we have our chat;
For some of us are out of breath,
And all of us are fat!"

"No hurry!" said the Carpenter.
They thanked him much for that.

"A loaf of bread," the Walrus said,
"Is what we chiefly need:
Pepper and vinegar besides
Are very good indeed--
Now if you're ready, Oysters dear,
We can begin to feed."

"But not on us!" the Oysters cried,
Turning a little blue.

"After such kindness, that would be
A dismal thing to do!"

"The night is fine," the Walrus said.
"Do you admire the view?"

"It was so kind of you to come!
And you are very nice!"
The Carpenter said nothing but
"Cut us another slice:

I wish you were not quite so deaf--
I've had to ask you twice!"

"It seems a shame," the Walrus said,
"To play them such a trick,
After we've brought them out so far,
And made them trot so quick!"
The Carpenter said nothing but
"The butter's spread too thick!"

"I weep for you," the Walrus said:
"I deeply sympathize."
With sobs and tears he sorted out
Those of the largest size,
Holding his pocket-handkerchief
Before his streaming eyes.

"O Oysters," said the Carpenter,
"You've had a pleasant run!
Shall we be trotting home again?"
But answer came there none--
And this was scarcely odd, because
They'd eaten every one.

ENJOY!