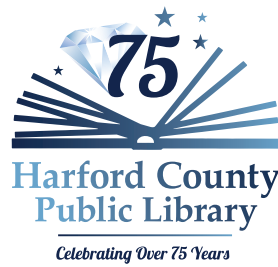




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SINGLE-FRIED OYSTERS

SERVES 4

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

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

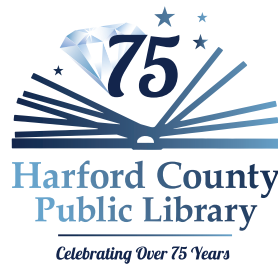
DIRECTIONS

- 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.



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OYSTER CORN BREAD STUFFING

MAKES 3 CUPS

INGREDIENTS

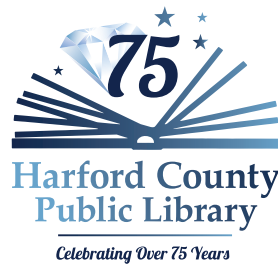
4 tbsp (½ stick) butter
½ cup diced onion
½ cup diced celery
½ cup diced carrot
2 tbsp chopped bacon
½ cup dry sherry
1 cup chopped oysters
¼ cup chopped parsley
2 cups crumbled Two O’Clock Club Corn Bread (recipe follows)
Salt and freshly ground black pepper, to taste

DIRECTIONS

- 1 | Melt the butter in a skillet and sauté the onion, celery, carrot and bacon until the onions are transparent, about 5 minutes. Add the sherry, oysters and parsley. Remove the skillet from the heat and mix in enough corn bread to reach a firm, yet somewhat moist texture. Season with salt and freshly ground black pepper.



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TWO O'CLOCK CLUB CORN BREAD

INGREDIENTS

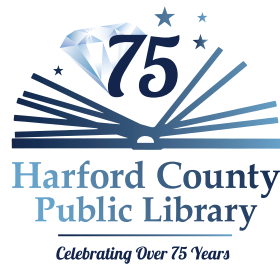
1 cup yellow cornmeal, preferably stone ground
1 cup all-purpose flour
¼ cup sugar
3 tsp baking powder
½ tsp salt
2 eggs, lightly beaten
1 ¼ cups milk
3 tbsp butter, melted and cooled

DIRECTIONS

- 1** | Preheat the oven to 435°F. Grease and flour an 8-inch square baking pan.
- 2** | Mix together the cornmeal, flour, sugar, baking powder and salt in a bowl. In another bowl, combine the eggs, milk and butter. Add to the dry ingredients and mix thoroughly without overbeating. Pour into the pan.
- 3** | Bake for 30 minutes, or until a toothpick inserted into the center comes out clean. Let corn bread rest for a few minutes before cutting. Cut into 2-inch squares and serve.



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CREAMY MARYLAND OYSTER – POTATO – LEEK SOUP

SERVES 6

INGREDIENTS

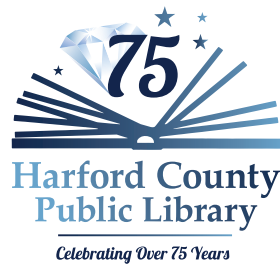
2 tbsp unsalted butter
4 leeks, thinly sliced including an inch of the green
1 medium onion, thinly sliced
3 medium russet potatoes, peeled and diced
3 cups chicken stock
1 tsp fine sea salt
¼ tsp white pepper
⅛ tsp nutmeg
½ cup half & half
18 freshly shucked oysters and their liquor
4 slices crisp cooked bacon, crumbled
Snipped fresh chives

DIRECTIONS

- 1** | Melt butter in a Dutch oven or stock pot over medium heat. Add leeks and onion. Cover and cook 5 minutes, or until softened. Add potatoes, broth, salt, pepper, and nutmeg and simmer for 15 minutes, or until potatoes are tender. Puree in a blender or food processor.
- 2** | Using a fine sieve, strain soup back into the pot. Add half & half and oyster liquor and bring to a simmer. Taste and correct seasoning with salt and pepper if needed. Add oysters to hot soup and cook for just 1 minute.
- 3** | Scoop out oysters and place 3 in each bowl. Ladle in hot soup. Top with crumbled bacon and chives.



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OYSTERS CANVASBACK

SERVES 12

INGREDIENTS

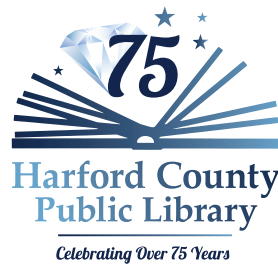
36 oysters, on the half shell
½ stick butter, cut into small cubes
¼ cup brandy
Freshly cracked black pepper
1 tsp thyme
½ lb bacon, cut into 2-inch slices
½ cup Parmeggiano-Reggiano cheese

DIRECTIONS

- 1** | Preheat oven to 425°F.
- 2** | Place the oysters on a cookie sheet. Top each with a cube of butter, a sprinkle of brandy, pepper, thyme and a slice of bacon. Bake for 10-12 minutes or until the bacon cooks.
- 3** | Top with Parmeggiano-Reggiano cheese and finish in oven for 1 more minute.



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SMOKY APPLE CIDER MARGARITA

MAKES 1 DRINK

INGREDIENTS

Cinnamon sugar and flaky sea salt,
for the rim

2 oz tequila or mezcal

½ oz orange liquor

4 oz (½ cup) apple cider

Juice from ½ a lime

1-2 tsp maple syrup, use more or less to
your taste

Apple slices, rosemary sprigs, and
cinnamon sticks, for serving

DIRECTIONS

- 1 | If desired, rim your glass in salted cinnamon sugar. Mix equal parts cinnamon sugar and sea salt. Run a lime wedge around the rim of the glass and coat in sugar.
- 2 | Combine the mezcal or tequila, orange liquor, apple cider, lime juice, and maple syrup in a cocktail shaker. Add ice and shake to combine. Strain into the glass. Garnish with apple slices, rosemary sprigs, and cinnamon sticks. If desired light the cinnamon on fire for a smoky effect.