



in
partnership
with



and



MARYLAND OYSTER PUDDING

SERVES 4

INGREDIENTS

- 6 slices bread, buttered and cubed
- 4 ounces sharp cheddar cheese, shredded
- 1 pint shucked oysters, drained (reserve liquid for another use)
- 2 eggs
- 2 tablespoons grated yellow onion
- ¼ cup finely chopped green onions
- 1 teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 3 cups milk
- ⅛ teaspoon Tabasco sauce
- 3 tablespoons butter, for topping

DIRECTIONS

- 1 | Preheat oven to 325°F.
- 2 | Butter a 2-quart casserole dish. Place half of the buttered bread cubes in the bottom of the dish. Add the grated cheese on top. Distribute the oysters in the casserole and top with remaining bread cubes.
- 3 | Beat the eggs, yellow and green onions, salt, pepper, milk and Tabasco together in a bowl. Pour over the casserole. Dot the top of the casserole with butter and bake for 1 ¼ hours, or until a thin-bladed knife inserted in the middle comes out clean.
- 4 | Serve warm.