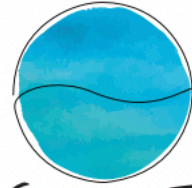
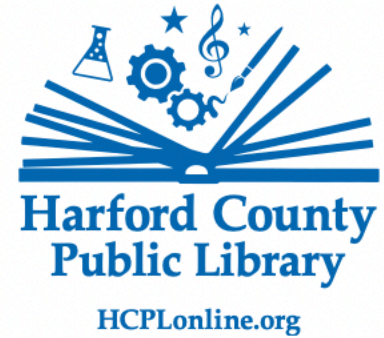




in
partnership
with



Our Common Table
NEW CHESAPEAKE
KITCHEN
with John Shields



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 (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.