



Scalloped Oysters



This recipe is a Christmas Eve tradition in the Dimock family with the original recipe coming from my great-grandmother. While it is a tradition, most of my family does not dare to try it! For years it was just me and my grandparents that would eat this dish, a memory with them that I cherish. Last year, my grandmother and I convinced most of the family to try it and the general consensus was that it really wasn't that bad. I hope you give this recipe a try, even if you aren't an oyster fan. ~ Emma

INGREDIENTS

- 1 pint fresh, small or medium oysters, drained (save the juice)
- 2 sleeves of Saltine crackers
- 12 tbs butter, melted
- 2/3 cup liquid (remaining oyster juice topped off with cream if needed)



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Scalloped Oysters continued

DIRECTIONS

Preheat your oven to 375 degrees. Crush the Saltines in the sleeve, pour into a dish and combine with the melted butter. Mix until the crushed crackers are well coated with butter. Drain the oysters into a measuring cup reserving 2/3 cup of oyster juice. Add cream if necessary to fill the 2/3 cup.

Grease an 8 x 8 pan. Into the pan, add a layer of crushed crackers, breaking up any large chunks. Add a layer of oysters, another layer of cracker and another layer of oysters. Pour the juice and cream mixture over the oysters and crushed crackers. Add a final layer of crushed crackers on top.

Cook for 30-40 minutes. Better served warm, not hot.
Serves eight.

