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Fresh Deviled Oysters

- * 2 dozen fresh deviled oysters
- * Hot sauce (to taste) from the [ArmadilloPepper.com selection](http://ArmadilloPepper.com)
- * 1 cup condensed milk
- * 3 tablespoonfuls flour
- * Yolks of 2 raw eggs
- * 1 generous tablespoon butter
- * 1 tablespoonful finely-minced parsley
- * Salt
- * Pepper

Drain oysters in a colander and chop rather coarsely. Mix flour smooth with a little cold milk. Place the remainder of the milk in a saucepan on the range. When it starts to boil add the moistened flour and cook until the mixture thickens, stirring constantly to prevent burning, or cook in a double boiler. Add yolks of eggs and butter, $\frac{1}{2}$ teaspoonful salt and $\frac{1}{4}$ teaspoonful of black pepper and hot sauce. Then add chopped oysters, stir all together a few minutes until oysters are heated through. Then turn into a bowl and set aside in a cool place until a short time before they are to be served. (These may be prepared early in the morning and served later in the day.) Then, fill the good-sized, well-scrubbed oyster shells with the mixture, sprinkle the tops liberally with fine-dried, well-seasoned bread crumbs. (Seasoned with salt and pepper.) Place the filled shells on muffin tins to prevent their tipping over; stand in a hot oven about ten minutes, until browned on top, when they should be heated through. Serve at once in the shells.

Handle the hot shells with a folded napkin or other insulated material when serving at table. This quantity fills thirteen approximately oyster shells. Serve with the oysters small pickles, pickled cabbage or cranberry sauce as an accompaniment.

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