

Oysters Annapolis Recipe

Yields 6 Servings

Ingredients

24	Oysters, Shucked, w/ 1 Shell Reserved each	1/3 Cup 3 tsp	Mayonnaise Worcestershire Sauce
2	Egg Yolks	-	Salt
1/2 Cup	Green Bell Pepper, Cored, Seeded & Chopped	- 12 oz	Pepper, Ground Crabmeat, Well Picked Over
1 Clove	Garlic, Chopped	3 Tbls	Cracker Crumbs
1 tsp	Dry Mustard		

Instructions

1. Preheat the oven to 350 degrees.
2. Cut the oysters into several pieces.
3. Place in the half shells on a baking sheet.
4. Combine the remaining ingredients in a small bowl.
5. Toss gently.
6. Pile the mixture on top of the oysters.
7. Bake for 20 to 25 minutes.
8. Serve hot.