

Oysters and Artichoke Casserole

Ingredients

- 2 pk Frozen artichoke hearts
- 1/2 lb Mushrooms, sauteed in butter
- 1 qt Large oysters
- 1/4 lb Butter
- 1 ea Bunch green onions, minced
- 1/2 c Fresh parsley, minced
- 1/2 c Browned flour
- 1 x Dry white wine
- 2 T Lemon juice
- 1 ea Thinly sliced unpeeled lemon
- 1 ea Pinch thyme, salt, pepper

Instructions

Cook artichoke hearts as directed on package. Place in a flat, buttered casserole. Cover with sauteed mushrooms. Cook oysters in their liquid until edges begin to curl. Drain thoroughly in colander, reserving liquid. Melt butter and sautee onion until tender; add parsley and cook a minute. Add flour, stirring until smooth. Add enough white wine to oyster liquid to make 1 1/2 cups. Add seasonings and stir constantly until thick. Add oysters and spoon mixture over artichokes and mushrooms. Arrange lemon slices over top; add a dash or two of paprika and bake at 350 degrees about 10 minutes or until bubbling.

Courtesy of Meal-Master, Mrs. Maynard C. Nicholl

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