
Oyster Puffs (Hot)

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Party Recipes from the Charleston Junior League - 1993

1/2 pound shucked oysters
3 ounces cream cheese, room temperature
1 teaspoon onion juice
1 teaspoon prepared horseradish
4 tablespoons butter
18 to 20 bread rounds
paprika (for garnish)

Preheat the broiler.

Drain the oysters. Pat dry with paper towels. Chop.

Place the cream cheese in a medium-size bowl. Add the onion juice and horseradish. Stir to combine well. Stir in the oysters.

Melt the butter in a frying pan over low heat and saute' the bread rounds on one side until they are golden brown. Remove from the frying pan, place the untoasted side up on a baking sheet. Spread with the oyster mixture.

Broil until bubbly, about 3 minutes (watch carefully). Sprinkle with paprika. Serve.

Yield: 18 to 20 canape's

Appetizers

Per Serving (excluding unknown items): 706 Calories; 76g Fat (94.6% calories from fat); 7g Protein; 3g Carbohydrate; trace Dietary Fiber; 217mg Cholesterol; 735mg Sodium. Exchanges: 1 Lean Meat; 14 1/2 Fat; 0 Other Carbohydrates.