
Garlic Oysters (Hot)

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Party Recipes from the Charleston Junior League - 1993

This recipe can be easily doubled or tripled to accommodate the number of guests. As an appetizer, five or six oysters per person should be plenty, as they are somewhat rich.

6 tablespoons butter

2 tablespoons minced onion

2 cloves garlic, minced

1/2 cup chopped fresh parsley

1/2 cup bread crumbs

18 freshly shucked oysters on the half shell (loosen the oyster from the bottom of the shell)

1/2 box rock salt

Preheat the broiler. Cover a baking dish with the rock salt.

Melt the butter in a frying pan over low heat and saute' the onions and garlic until they begin to soften but not brown, 3 to 4 minutes. Add the parsley and saute' for 1 more minute. Add the bread crumbs and combine well. Remove the pan from the heat.

Arrange the oysters on the prepared baking sheet. Top with the bread crumb mixture, using enough to completely cover each oyster.

Place under the broiler until the bread crumbs are lightly browned, about 3 minutes.

Yield: 3 or 4 servings

Appetizers

Per Serving (excluding unknown items): 850 Calories; 72g Fat (75.1% calories from fat); 9g Protein; 45g Carbohydrate; 3g Dietary Fiber; 186mg Cholesterol; 2126mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Vegetable; 14 1/2 Fat.