

Baked Oysters

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 8

*1 quart raw oysters, drained
5 stalks celery
2 green peppers
1 large onion
1/2 cup margarine
1 cup dry bread crumbs
2 tablespoons margarine,
melted
1 tablespoon worcestershire
sauce
2 egg yolks, beaten
1/2 teaspoon salt
1/8 teaspoon pepper
curry powder*

Preheat the oven to 375 degrees.

Steam the oysters over a small amount of water until plump and the edges curl. Remove from the heat immediately (do not overcook).

Finely chop the celery, green pepper and onion by hand or in a food processor.

In a skillet, saute' the mixture in 1/2 cup of margarine until soft. Set aside.

Stir the bread crumbs in melted butter until coated. Stir the Worcestershire sauce into the beaten egg yolks and mix well.

In a bowl, combine the oysters, undrained vegetable mixture, 1/2 cup of bread crumbs, egg yolk mixture, salt and pepper. Spread in a casserole and dust with curry powder and the remaining bread crumbs.

Bake for 25 to 30 minutes.

Per Serving (excluding unknown items): 298 Calories; 19g Fat (58.3% calories from fat); 12g Protein; 19g Carbohydrate; 2g Dietary Fiber; 119mg Cholesterol; 720mg Sodium. Exchanges: Grain(Starch); 1 1/2 Lean Meat; 3 Fat; 1/2 Other Carbohydrates.