

*from the kitchen of: Amy Tornquist, Chef, Watt's Grocery*

## SCALLOPED OYSTERS

2 pints oysters, with liquid reserved  
1 large box soda crackers  
1 pint milk plus  
1 ½ stick butter  
salt and pepper

*Grease the bottom of an 8" x 12" casserole dish with butter. Then crush crackers by hand into small pieces and cover the bottom. Cover the crackers with oysters and put a dot of butter on top of each oyster. Salt lightly, depending on how salty the oysters are, and add freshly ground pepper. Then do another layer of crackers and another layer of oysters and butter, salt and pepper. Cover with crackers and dot with butter. Can be made this far a couple of hours ahead of time and kept in refrigerator. Combine milk and reserved oyster liquid and bring almost to a boil; cover the oysters and crackers with the liquid; make sure all are fully moistened, but the dish is not soupy. If necessary, add more milk. Bake at 400 degrees for 15-20 minutes until top is golden brown.*