

*from the kitchen of: Amy Tornquist, Chef, Watts 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.

*from the kitchen of: Ted Domville, Chef, six plates wine bar*

## TOMATO-THYME SPREAD

Very simple, but always a hit!

- 1 can tomato paste
- ¾ cup canola mayonnaise
- 2 tbsp extra virgin olive oil
- 4 cloves finely chopped garlic
- 2 thin-sliced basil leaves
- 1 tsp thyme
- salt and pepper to taste

mix together and spread on crusty italian bread for a simple but satisfying tomato spread.

*from the kitchen of: Mae Pratt, Dillard's Bar-B-Que*

## MAE'S FAMOUS MEATLOAF

- 1 lb hamburger
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 cup of diced tomatoes
- 1 cup of ketchup
- 1 egg
- ¾ teaspoon salt
- ½ teaspoon chili powder
- 2 to 3 slices of bread, crumbled

Mix all ingredients, shape into a loaf. Place in a baking dish and bake for an hour at 350 degrees or until done.