

Golden-browned to perfection, Mississippi Gulf Oysters take the traditional seafood cake to new levels of elegance.

TIME

75 minutes

SERVES

4

SEASON

spring, summer, fall, winter

METHOD

fry

INGREDIENTS

- 12oz Mississippi Gulf oysters, drained and chopped
- 1 each egg, lightly beaten
- 1 tsp Worcestershire sauce
- 1 tsp lemon juice
- 1 tsp seafood seasoning
- 1 tsp dried parsley
- 1/4 tsp dry mustard
- 1 Tbsp mayonnaise
- 1 tsp prepared mustard
- 1/4 cup cracker crumbs or breadcrumbs
- 2 Tbsp olive oil

DIRECTIONS

1. In a mixing bowl, combine egg, Worcestershire sauce, lemon juice, seafood seasoning, parsley, dry mustard, mayonnaise and prepared mustard.
2. Add oysters and cracker crumbs to the mixture.
3. Shape into 8 patties and chill 1 hour.
4. Sauté the cakes in olive oil on both sides until golden brown.

Note: patties can also be put under the broiler until golden brown on each side.

Serving Suggestion: Serve with chopped salad loaded with vegetables.