

A delicious dip made with chopped Mississippi Gulf Oysters, dill, sour cream and onions.

TIME

75 minutes

SERVES

4

SEASON

spring, summer, fall, winter

METHOD

broil

INGREDIENTS

- 8 oz Mississippi Gulf oysters, drained
- 2 cups sour cream
- 1/4 tsp dried dill
- 1/4 bunch parsley, chopped
- 2 each green onions, chopped
- 1 tsp Lawry's® seasoning salt
- salt, to taste
- black pepper, to taste

DIRECTIONS

1. Preheat broiler.
2. Arrange oysters on broiler pan and season with salt and pepper.
3. Broil 1-2 minutes each side, or until just cooked though.
4. Chop oysters and mix well with remaining ingredients in a medium bowl.
5. Taste and adjust seasoning.
6. Chill 1 hour.

Serving Suggestion: Serve with crackers or crusty bread.