

How to Cook Oysters.

Oyster Patties.

Take one dozen patty cases of puff paste, and fill them with the creamed oysters. The oysters may be cut in halves or quarters, or small oysters may be taken.

Shells of Oysters.

Butter six table shells, and dust them with breadcrumbs; lay in each four oysters, rejecting the beads; sprinkle over a pinch of salt and pepper and a few drops of lemon juice; cover with breadcrumbs; sprinkle over each a small teaspoonful melted butter and bake in a hot oven till light brown; serve at once.

Broiled Oysters with Celery Sauce.

For a family of six, procure three dozen large oysters, drain and spread them on a napkin, cover them with another napkin, pat them lightly, season with very little salt and pepper, and brush them over with melted butter. Place them on a hinged broiler, broil them over a quick fire without coloring, dress them on hot buttered toast and cover with celery sauce.

Celery Sauce.

Place one pint of fine-cut white celery in a saucepan over the fire, cover with boiling water, add one-half teaspoonful salt, and cook till tender. Drain the celery and set it in a warm place. Mix one heaping tablespoonful flour in a saucepan with half gill of cold water, add half pint celery water and half cupful milk, stir over the fire till it begins to boil, draw to side of stove and add in small portions, one tablespoonful butter, whilst stirring constantly, add, if necessary, a pinch of salt. Pour the sauce over the oysters and serve.

Oyster Croquettes.

Place twenty large oysters, with their liquor, in a saucepan over the fire; let come to a boil, remove, and when cold, drain and chop fine. Melt one ounce butter in a saucepan, add one tablespoonful flour, stir and cook a few minutes; add one cupful oyster liquor, cook five minutes; add the chopped oysters, one even teaspoonful salt, half teaspoonful white pepper, half teaspoonful English mustard, stir for a few minutes over the fire; add one tablespoonful fine-chopped parsley, stir for a few minutes; then add the yolks of two eggs; cook five minutes and turn the preparation onto a flat dish and set in a cool place. When cold, form the mixture into a cork-shaped croquettes, dip them in beaten egg and roll them in fresh-grated breadcrumbs. Have a kettle with fat over the fire; when hot, put in as many croquettes as will conveniently go in; fry light brown on both sides. Serve with either Bechaemel, Tartare or tomato sauce.

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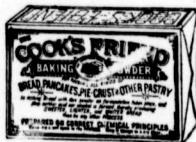
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