

## **FRIED OYSTERS WITH TWO SAUCES**

### **Ingredients:**

50 Oysters  
Peanut oil  
Cornmeal  
Salt & pepper

### **Preparation:**

Fill a large pot with 3-4 inches of oil.  
POT MUST BE TALL ENOUGH SO THAT OIL DOES NOT COME UP OVER ½ WAY TO TOP.

Heat oil to 375 degrees.

Put a cup of cornmeal in a baking pan and season with salt and pepper. Dredge 10 oysters (or maybe a few more but don't over-crowd) in corn meal and fry in oil. Fry for about 1 ½ to 2 minutes till golden brown. Do not dredge more oysters than you can fry at one time. Serve at once. Repeat process refreshing cornmeal, salt and pepper mixture as necessary. Try to keep oil at about 375 degrees at all times.

NOTE: THIS DISH IS TO BE EATEN IN KITCHEN AS EACH BATCH OF OYSTERS IS COOKED.

### **RED SAUCE:**

1 1/2 cups tomato catsup  
1 tbsp horseradish  
2 dashes tabasco  
2 tsp Lea & Perrins sauce  
Juice of one lemon

Mix all ingredients together and taste. Sauce should be flavorful but should not be too hot. Adjust ingredients if necessary

### **REMOULADE SAUCE:**

¾ cup mayonnaise  
¾ cup Creole mustard  
1½ tbsp horseradish  
6-8 small scallions  
3 ribs celery  
2 dashes of Tabasco  
5 tbsp sweet pickle relish  
Juice of 1-1½ lemons

Finely chop scallions and celery and mix together with all other ingredients and taste. Like the red sauce, remoulade should be flavorful but should not be too hot. Adjust ingredients if necessary.