



Oysters Casino

This unique oyster recipe is destined to become one of your most popular hors d'oeuvres.

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| 1 pint fresh oysters | 1/3 cup seasoned, toasted
breadcrumbs |
| 1 cup frozen chopped spinach,
thawed | 18 inch squares of uncooked bacon |
| 1/2 cup grated Romano cheese | 18 oyster shells |

Arrange oyster shells in shallow, oven-proof serving dish. Squeeze excess liquid from spinach. Place one tablespoon of spinach inside each oyster shell. Top each bed of spinach with one large or two small oysters. Portion cheese evenly over oysters. Sprinkle with breadcrumbs. Top each with a square of bacon. Broil for 3 to 4 minutes or until bacon is done. Serve hot. Makes 18 hors d'oeuvres. This recipe can also be prepared without the oyster shells.

Oysters Opulent

Feature the abundance of oysters in a bubbly hot casserole. The artichokes make it a treat, but you can use sliced zucchini for economy.

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| 1 pint fresh oysters | 1 can (10 1/2 ounces) cream
of mushroom soup |
| 1/4 cup margarine | 1/2 teaspoon salt |
| 1 cup chopped celery | 5 drops liquid hot pepper sauce |
| 2/3 cup chopped onion | 1 bay leaf |
| 2 sliced, hard-cooked eggs | 1/2 cup breadcrumbs |
| 1 can (7 1/2 ounces) artichoke
hearts, cut in half | |

Drain oysters. In saucepan, melt margarine and sauté celery and onion until almost done. Add oysters and cook 2 to 3 minutes until edges curl. Stir in remaining ingredients except crumbs. Pour into casserole and top with breadcrumbs. Bake uncovered at 350 degrees until mixture is bubbly and crumbs brown, about 15 minutes. Makes 6 servings. Sauce will be thin, so hot cooked rice or toast points are good accompaniments.



Place an oyster or two in each compartment of an ice tray and fill with water. Freeze, pop out and store the oysters in a freezer bag for use a few at a time.

Angels on Horseback, recipe on page 96

Hooked on Seafood