



Fried Oysters

Serves 4

Ingredients

- 18-24 small to medium sized oysters, shucked
- 1/2 cup flour
- 1/2 teaspoon paprika
- 1 egg, beaten
- panko
- Vegetable oil for frying
- Lemons wedges for serving

Directions

1. Prepare 3 bowls, one with flour and paprika, one with the egg, and one with panko. Add about 1" of vegetable oil into a pot and pre-heat until the oil shimmers.
2. Gently rinse the oysters in salted water, pluck the oysters out of the water with your hands (the grit will settle to the bottom of the water) and drain on a paper towel. Lightly dust each oyster with flour. If your oysters are small, you may want to put two together.
3. Dip each flour-coated oyster in the egg mixture, and then coat the oyster with panko. I usually drop the oyster in the panko, sprinkle some on top, and then press it a little with my hand to ensure it gets a nice thick layer of breadcrumbs.
4. Place the breaded oysters in the hot oil and fry until they start turning brown around the edges, flip them over and continue frying until golden brown. Transfer to a paper towel lined rack to drain.