



## Spicy Oysters with Mango Dip

Serves 4-5 as appetizer

### Ingredients

#### Oysters

- 3 cups vegetable oil
- 1 pint shucked oysters
- $\frac{3}{4}$  cup bread crumbs
- $\frac{3}{4}$  cup flour
- 2 teaspoons curry powder
- $\frac{1}{2}$  teaspoon white pepper
- 1 teaspoon paprika

#### Mango Dip

- $\frac{1}{2}$  cup dairy sour cream
- 1 mango, pureed
- $\frac{1}{4}$  teaspoon salt
- 2 tablespoons honey

### Directions

- Make dip by combining sour cream, mango puree, salt and honey.
- Refrigerate until needed.
- Heat oil to 350 degrees.
- Combine bread crumbs, flour, curry powder, pepper and paprika.
- Drain oysters and dredge in bread crumb mixture; fry in hot oil.
- Serve with mango dip.