

SCALLOPED OYSTERS

Evelyn Dawson Tuttle's Recipe

½ pint oysters (save the juice)

1½ tubes Saltine crackers, crushed and divided into two portions.

Butter

Salt and pepper

Milk

Butter an 11" x 7" casserole dish.

Cover bottom of casserole dish with one portion of crushed crackers.

Lay all the oysters over the crackers and dot with butter.

Salt and pepper to taste.

Pour oyster juice and milk over all until oysters are covered.

Place remaining crushed crackers over the top.

Dot this with butter.

Bake at 350° for 35 minutes. (make sure top is brown)