

Oyster in the Patty Shell

The Lady & Sons Savannah Country Cookbook, pg. 7

Recipe courtesy of *Paula Deen*

Ingredients:

1 cup fresh oysters, drained and chopped
½ pound button mushrooms, chopped
2 tablespoons butter
3 tablespoons all-purpose flour
1 cup milk
½ teaspoon salt
¼ teaspoon celery salt
1 teaspoon lemon juice
Pepper - to taste

For Crust:

4 tablespoons butter (1/2 stick)
½ cup all-purpose flour
1½ oz. cream cheese

Yield: Makes 7

Prep Time: 15-20 minutes

Inactive Prep Time: 4 hours

Cook time: Easy

Ease of preparation: Medium

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Oyster Preparation:

In a frying pan, sauté mushrooms in butter until tender. Blend in flour and cook until bubbly. Gradually add milk and cook until smooth and thickened, stirring constantly. Add salt, celery salt, pepper, lemon juice and oysters. Cook over medium-low heat until oysters start to curl up (about 5 minutes), stirring occasionally.

Crust Preparation:

Preheat oven to 350 degrees. Soften cream cheese and butter and blend well in a medium bowl. Stir in flour to form dough. Transfer dough into a plastic kitchen bag and chill in refrigerator for 1 hour. Remove from fridge and shape into 7 balls about ½ oz each. Flatten and place in an ungreased 4-oz cup muffin tin. Bake 30-40 minutes or until golden.

Assembly:

Fill crusts with oyster filling; garnish with parsley and parmesan cheese. Serve hot.

Tip: For a quicker recipe, a store-bought mini-pie crust may be substituted.