

Golden-Brown Fried Oysters

ANOTHER FRESH SEAFOOD IDEA

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Get your gloves on, sharpen those knives and get ready to shuck some oysters! Here is another delicious recipe from the Mariner's Menu cookbook and shucking tips can be found [here](#). Enjoy!

- 1 pint select oysters
- 1/2 tablespoon sake (rice wine)
- 1/2 teaspoon salt
- freshly ground black pepper
- flour
- 2 eggs, beaten
- vegetable oil for frying

Drain oysters. Place in bowl and mix with sake; let stand about 5 minutes. Remove and pat dry with paper towels. Sprinkle with salt and pepper. Roll in flour, shaking off excess.

Dip oysters in egg and place in oil in large heavy skillet. Cook at 375 F until golden brown on one side, about 1 to 2 minutes. Turn and repeat on other side. Drain on paper towels. Serves 4 to 6.

From: [Mariner's Menu: 30 Years of Fresh Seafood Ideas](#)

Contributed by [Joyce Taylor](#)