

# Oyster Casserole

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This recipe is from my great aunt Pauline who would have been 110 years old on 11/24/2020. She would go to the wharf in her backyard and get the oysters from the creek that opens up to the Rappahannock River (wharf to table back then). To this day, Thanksgiving is not complete without this dish! Enjoy!

## **Ingredients:**

1 quart oysters  
1/2 cup oyster liquid  
1/2 cup milk  
3 cups bread crumbs (or crushed saltines)  
1 1/2 sticks butter, melted  
salt and pepper to taste

## **Instructions:**

Preheat oven to 350°F.

Drain oysters, reserving 1/2 cup of liquid.

Mix the oyster liquid with 1/2 cup milk.

Melt the butter and mix with breadcrumbs (or saltines). Spread a layer of the buttered crumbs in a casserole dish.

Add 1/4 of the oysters and salt and pepper to taste.

Pour a little of the oyster liquid/milk mixture over the oysters and sprinkle more crumbs.

Repeat until out of oysters. Top with buttered crumbs and pour on remaining liquid.

Bake for 45 minutes.