
oyster with spinach oyster casserole

Posted by AKing781 - 2008/05/16 18:36

I'm looking for an Oyster casserole recipe, I would appreciate any assistance, Thank You

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Posted by Alan Boles - 2008/05/16 18:36

Try this one I haven't tried it myself yet though. Oyster Casserole By: Unknown beverages, cheese/eggs, fish, main dish, spices vegetables 6 tablespoon fat 1/2 small onion, sliced 1/4 lb fresh m sliced 4 tablespoon all-purpose flour 1 teaspoon salt 1 teaspoon paprika 1 cayenne 2 cup milk 2 dozen raw oysters, with their juice 3 hard-cooked tablespoon cooking sherry Heat fat, add onions and mushrooms. Cook until tender and remove from pan. Blend flour with fat, add seasonings, let boil 2 minutes and add milk gradually. Cook oysters in their own liquor until edges curl and add oysters and liquor to creamed mixture. Add mushrooms, onion and eggs; stir in sherry. Turn into greased casserole and bake at 400F for 15 minutes. Serve on toast or pastry shells. Serves 4 or 5 Source: Heritage Collection ch. Yield: 4 servings Prep Time: 00:00

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Posted by J6505 - 2008/05/16 18:36

The easiest oyster casserole I know of is to use either a box of chicken Stove Top or Turkey Stove Top dressing fixed as directed on the box but cutting down on the water and using cream and butter, adding your oysters to the dressing and bake. I love it, and it is so simple and good. J6505

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Posted by Puester - 2008/05/16 18:36

I'm looking for an Oyster casserole recipe, I would appreciate any assistance, Thank You Scalloped Oysters (from the Fanny Farmer Cookbook) Drain, reserving liquid: 1 pint shelled oysters Mix: 1/2 cup breadcrumbs 1 cup cracker crumbs 1/2 c. melted butter Put a thin layer of crumb mixture in a shallow buttered casserole. Cover with half the oysters. Sprinkle with salt and pepper and a few gratings of nutmeg. Add: 2 Tbsp. oyster liquid or clam juice 1 Tbsp. cream or milk Repeat the layers. Cover the top with the rest of the crumbs. Bake at 450 deg. for 30 minutes. Serves 4

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Posted by April Jones - 2008/05/16 18:36

Baked Oyster and Wild Mushroom Casserole Serves 8 24 fresh oysters, shucked, drained, liquor reserved 1/4 lb. butter 1 medium onion, diced 1 green bell pepper, seeded and diced 1 1/2 lbs. assorted wild mushrooms, sliced (I use oyster, shiitake and chanterelle) 3 T. chopped chives Salt and pepper to taste 1/4 cup flour 1 1/2 cups heavy cream Reserved oyster liquid and milk combined to make 1 cup liquid 1/2 cup grated parmesan cheese 1/3 cup dry white wine Fine dry bread crumbs Preheat oven to 450°F. In a medium skillet, melt 4 T. of the butter. Add the onion and bell pepper: saute till tender. Add mushrooms and chives: cook slowly for 5 minutes. Add salt and pepper to taste. (I use some cayenne here also) Set aside. In saucepan melt remaining 4 T. of butter: on low heat whisk in flour and cook 1 minute. Then slowly whisk in cream and oyster liquor/milk mixture. Simmer, stirring often, for 5 minutes till smooth and thick. Add 2 T. of the cheese and all of the wine. Cook 2 minutes more. Fold in oysters and the mushroom mixture. Pour into a lightly buttered medium sized casserole or deep 10-inch pie pan. Combine remaining cheese with enough bread crumbs to cover and sprinkle over the top of the casserole. Bake 10 minutes until bubbly and lightly browned. From: Oysters A Connoisseur's Guide and Cookbook I also have recipes for: Oyster-Mushroom Casserole Oyster Casserole Topped with Biscuits Oyster-Spinach Souffle Oysters Florentine Casserole Scalloped Potato and Oyster Casserole Spanish Chicken Oyster Casserole If you are interested in any of these I will be happy to post any one or all of them. April

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Posted by Karen O'Mara - 2008/05/16 18:36

I also have recipes for: Oyster-Mushroom Casserole Oyster Casserole Topped with Biscuits Oyster-Spinach Souffle Oysters Florentine Casserole Scalloped Potato and Oyster Casserole Spanish Chicken Oyster Casserole If you are interested in any of these I will be happy to post any one or all of them. Yes!! Please post all of them! I am curious to know what size oysters you're using... when you say 24 oysters, that could make a difference. And could I use the jarred, fresh oysters? They're huge, so that's why I'm asking. Thanks! The recipe looks deelish! Karen

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Posted by April Jones - 2008/05/16 18:36

I am curious to know what size oysters you're using... when you say 24 oysters, that could make a difference. And could I use the jarred, fresh oysters? They're huge, so that's why I'm asking.< If I use the jarred oysters I buy the extra small size. I have used the small (and trust me these babies are far from what I would consider small sometimes) and I cut them in half. I usually use fresh oysters in the shell because they are so available to me here. Penn Cove Selects are my choice. I will post the recipes for the different oyster casseroles separately. I hope you enjoy them. April

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