

# Scalloped Oysters 2

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Entrée	6 servings	Seafood	

### Comments

Yes, there is a scalloped oysters 1, but it doesn't use nutmeg.

**Prep Time** 10 minutes

**Cooking Time** 20 Minutes

**Ethnic Origin** American

**Pre-Heat?**  Yes **Temperature** 350 **Grease Pan?**  Yes

Measure	Ingredient	Measure	Ingredient
1 qt.	oysters in their liquor		
.75 cup	butter, melted		
2 cups	saltine crackers, coarsely crushed		
1 cup	cream		
1 dash	Salt		
1 pinch	Pepper		
1 cup	dry bread crumbs		
1 dash	nutmeg, freshly ground		
	Optional		
	celery salt, to taste		

### Instructions

Pick oysters free of any shells.

In a deep buttered casserole, mix together crackers, bread crumbs, and melted butter.

Place a thin layer of crumb mixture in the bottom of the casserole.

Cover it with half of the oysters.

Season cream with nutmeg, salt, pepper and celery salt (if using).

Pour half of this mixture over the oysters.

On the next layer, use the oysters, 3/4 of the remaining crumb mixture and cover that with seasoned cream.

Top with the remaining crumbs.

Bake for 20 to 25 minutes, or until lightly browned.