



A New Oyster Recipe

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| 1 Pint of Oysters | $\frac{1}{2}$ Cupful of |
| 3 Tablespoonfuls of
Butter | Chicken Stock |
| 1 Chopped Onion | Yolks of 2 Eggs |
| 6 Tablespoonfuls of
Flour | $\frac{1}{2}$ Cupful of Diced
Cooked Chicken |
| 1 Cupful of
Oyster Liquor | Parsley |
| | Slices of Lemon |

MMELT the butter in a saucepan and add the onion; when yellow stir in the flour, and, when well blended, pour in the oyster liquor and the chicken stock. Allow to cook for eight minutes, stirring all the time, then add the seasonings, the chicken and the yolks of the eggs which have been beaten until thick. Allow to become cold. Parboil the oysters, then drain and dry them. Cover the oysters with the chicken mixture, toss in fine breadcrumbs, brush over with beaten egg and again toss in fine breadcrumbs. Fry in smoking-hot fat to a golden color. Drain on white paper. Serve on the slices of lemon and decorate with sprigs of parsley.