

Deviled Oysters

DRRAIN, wash and boil fifty oysters, as directed in the preceding recipe. Save the liquor after they boil. Chop the oysters, add them to the liquor. Add half a pint of milk, and four tablespoonfuls of butter and four of flour rubbed together. Bring to a boiling point. Add the beaten yolks of two eggs, a level teaspoonful of salt and a good seasoning of cayenne. Pour into a baking-dish or small shells; dust with bread-crumbs and brown quickly in the oven. Too much cooking will curdle the mixture.

Oysters are roasted in the following manner: Select large oysters and have them scrubbed thoroughly, then place them in the oven in a large tin with the round side of the shells down, so that when they open the liquor will not be lost. As soon as they do open remove the upper shell, sprinkle them with salt, pepper and chopped parsley, add a little butter and serve hot as possible on a bed of watercress. Oysters served in this way make an excellent first course at dinner if accompanied by thin slices of brown bread and butter.