

Like Oysters? Try Them In Salads For A Change

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For the past six months you who are fond of oysters have been enjoying them fried, stewed, escalloped, and in many combinations with other sea food. But have you prepared them in salad? To the European cook they are quite familiar in this role, but well do I know that they are seldom seen in it on American tables.

Let me therefore give you several recipes in which oysters appear as the important ingredient of the relish or salad.

Oysters And Celery Salad.

Trim one dozen large oysters and cut in quarters. Heat them in their liquor, but do not allow them to boil. In a sauce pan place 1-2 cup of cream, 1 tablespoon tarragon vinegar, 1 tablespoon butter, 1-2 teaspoon made mustard, and salt and pepper to taste. Heat until quite hot, stirring all the while. Then add yolks of 3 eggs and stir briskly until well blended and thickened. Now put in the oysters, reheat and let cool.

Wash and trim 1 head of white celery, remove outer leaves, shred white part very finely and put in a bowl. Season to taste, add a little of the dressing from the oysters, and 1 tablespoon mayonnaise or Tartar sauce. Put in the oysters, mix all gently, and serve piled high in a

salad bowl. Garnish with chopped parsley and a few slices of hard-boiled egg and cress.

Spiced oysters are delicious for the hors d'oeuvres tray and also for use in a salad of crisped shredded lettuce with French dressing. The recipe is as follows:

Spiced Oysters.

Trim eight or nine fresh oysters and put them into a crock that can be heated on the stove. Add the oysters liquor, a little grated nutmeg, 3 cloves, 2 blades of mace, 1-2 teaspoon allspice, a little cayenne pepper, 2 tablespoons of best vinegar (preferably wine vinegar) and salt to taste. Stir well and cook in a medium hot oven for about an hour or until they are thoroughly hot. Let them stand in their liquor until quite cold. Drain the oysters and serve as a relish, or place in nests of crisp shredded lettuce and dress with French dressing.

Jellied Oysters.

This is a very simple but delicious recipe for oysters in aspic mayonnaise (or you may use gelatin instead of aspic to congeal the mayonnaise.) Blanch a dozen large oysters in their liquor, drain them and trim. Coat with the aspic mayonnaise and set on ice to become firm. Place each oyster on a little round disc of fried or toasted bread; garnish with stuffed olive rings and parsley.