

Oysters on Toast

25 Oysters

2 Tablespoonfuls of Butter

2 Tablespoonfuls of Flour

1 Teaspoonful of Salt

A Few Grains of Red Pepper
or White Pepper

1 Teaspoonful of Table Sauce

4 Thin Slices of Toasted Bread

DRRAIN and rinse the oysters; put them into a shallow pan over a hot fire; keep the pan and the oysters in motion until the gills curl; have the butter soft; add the flour; stir until smooth; then add to the oysters, and boil for three minutes; add the seasoning. Serve on toasted bread. Garnish with parsley.