
Michelle's Scalloped Oysters

From Cassie Corkran

Reheats well

Quantity	Ingredients	Preparation Notes
1 C	Butter (2 sticks)	
3/4 C	Flour	☞ Grease 2 qt. casserole.
1 1/2 tsp	Paprika	☞ Melt butter in large skillet.
1 1/2 tsp	Salt (depending on how salty the oysters are.)	☞ Add flour and make a roux.
1/2 tsp	Pepper	☞ Cook until golden brown.
Dash	Cayenne	☞ Add garlic, onions, pepper and seasonings.
1	Clove Minced Garlic	☞ Cook until tender, about 5-6 minutes.
1	Medium Onion, Chopped	☞ Add oysters with liquid, lemon.
1/2	Medium Green Pepper	☞ Stir well.
1 qt	Oysters with most of the liquid	☞ Cook about 2 minutes.
1 Tbsp	Lemon Juice	☞ Pour into casserole.
2 Tbsp	Worcestershire Sauce	☞ Sprinkle with cracker or bread crumbs.
1/2 C	Cracker or Bread Crumbs	☞ Bake at 400 degrees for 20-25 minutes (or more).