

FOREST FRESH ALASKA

Fried Oysters



PREP TIME
2 minutes

COOK TIME
10 minutes

READY IN
30 minutes



SERVINGS
4-6

OCEAN FOREST
INGREDIENTS

Oysters
Smoked Alder Sea Salt

Ingredients

- 1 dozen oysters, shucked & drained
- 2 eggs, beaten
- 2 cups cornmeal, gluten free
- 1 tsp sugar
- 1 tsp ground black pepper
- 3 tsp salt
- 2 Tbsp flour, gluten free
- 2 cups vegetable or canola oil for frying
- Smoked Alder sea salt

Steps

- Allow the drained oysters to dry as much as possible, patting dry with a paper towel if needed.
- Use a medium sized bowl to beat the eggs in. Add the oysters and set aside for ten minutes.
- Meanwhile, combine the cornmeal, sugar, pepper and flour in a separate medium sized bowl.
- To coat the oysters, gently lift them out, one at a time, allowing the egg mixture to drip. Then roll in the cornmeal mixture to coat.
- Heat 2-3 inches of oil in a large frying pan over medium-high heat.
- Gently lower the oysters into the hot oil and cook 2-4 minutes or until golden

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brown.

- Drain on a plate lined with a paper towel. Finish with Smoked Alder sea salt and serve with cocktail sauce.

Notes

Delicious with our Best Cocktail Sauce! Recipe on our Forest Fresh Alaska website.