



Deep Fried Oysters

2 cans oysters, drained on paper towels

1 stick blue bonnet butter, melted

1 egg

1 cup Kentucky Kernel flour

1 cup plain bread crumbs

Combine melted butter and egg. Dip oysters in egg, butter mixture and then in flour. Dip again in egg, butter mixture and then in bread crumbs.

Deep fry, on all sides, till golden brown.

Serve with dipping sauce of your choice.

Submitted by Kristin Porter, KY