

Scalloped Oysters

Submitted by Kristin Porter, KY

1 pint oysters, cleaned, liquid reserved
1/2 cup melted butter
2 sleeves saltine crackers, crushed
2 cups cream
Reserved oyster liquid
Salt & pepper

Preheat oven to 350 degrees and grease a 9x13 pan. Pour in 1 sleeve crushed crackers. Spread over bottom. Lay oysters on top of crackers and spread out evenly. Pour other sleeve of crackers on top of oysters. Combine cream, salt and pepper and oyster liquid. Pour over crackers and oysters, should be just to the top of crackers. Pour butter over top and bake in oven for 30 minutes, or until lightly browned on top.