

Tim Farmer's Country Kitchen

ROLLED OYSTERS

Serves 6

½ cup flour

¼ cup milk

¼ teaspoon salt

1 teaspoon baking powder

1 well-beaten egg

*18 medium sized oysters,
drained*

1 cup white corn meal



Mix together first 5

ingredients for batter. Grab three oysters and press into a ball. Dip in batter and roll in corn meal. Keep forming into ball. Dip again in batter and back in corn meal until they are coated and stuck together in a ball. Carefully drop into deep fryer until golden brown. Serve with “Dipping Sauce”.

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