

eat oysters,
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LEASE LONGER



Clancy's Fried Oysters with Brie



Ingredients

1 lb. fresh spinach
Salt and pepper
Butter
24 Louisiana oysters
Cornmeal
Cayenne pepper
Peanut oil
French brie cheese
(cut into 24 pieces)

Directions

1. Season spinach with salt and pepper and sauté in 2 tablespoons butter (set aside)
2. Dust oysters with cornmeal seasoned with salt, black pepper, and cayenne pepper
3. Fry in peanut oil until golden brown
4. Plate oysters on pillows of sautéed spinach (4 oysters per serving)
5. Top each oyster with a cube of brie
6. Place oysters in oven at 350 degrees until brie just begins to melt
7. Remove from oven and serve

