

FELIX'S  
RESTAURANT  
OYSTERS

*eat oysters,*  
— —  
LEASE LONGER

# Felix's Buffalo Oysters



## Ingredients

- 1 doz. fresh plump Louisiana oysters in their juices
- 2 cups seasoned corn flour
- Crystal Hot Sauce
- Blue cheese crumbles

## Directions

1. Place the wet oysters in the corn flour and toss until evenly coated.
2. Fry at 350 degrees for 3½ minutes until golden brown and crispy.
3. Place oysters on paper towels to drain excess grease.
4. Place oysters in a bowl and toss with 2 oz of Crystal Hot Sauce and 2 oz of Garlic Butter (see recipe).
5. Place the oysters on an oven safe dish and cover with blue cheese crumbles.
6. Put in oven on broil until the blue cheese crumbles are melted.  
Serve with Ranch or Blue Cheese dressing.

## Garlic Butter Ingredients

- 8 oz. margarine
- 4 oz. butter
- 1 oz. extra virgin olive oil
- 1 oz. fresh minced garlic
- 1 tsp. Italian seasoning
- 1 tsp. granulated onion
- 1 tsp. granulated garlic
- 1 oz. dry white wine
- ½ tsp. red pepper flakes

## Garlic Butter Directions

Mix all ingredients together thoroughly.