



Oyster Burger

- 1 Pint of Bevans oysters, drained and chopped
- 1 Tablespoon of lemon juice
- 1 1/4 Cup of herb seasoned stuffing mix
- 1/8 teaspoon of cayenne pepper
- 1/4 Cup of chopped green onions
- 1/8 teaspoon of pepper
- 1/4 Cup of minced or 1 1/2 Tablespoons dried parsley
- 2 Tablespoons of cracker meal or fresh bread crumbs
- 1/4 Cup of mayonnaise

Directions:

Mix all ingredients together except for 2 Tablespoons of cracker meal or fresh bread crumbs. Shape into patties and coat in the 2 Tablespoons of cracker meal or fresh bread crumbs. Heat oil and butter in frying pan. Cook on medium heat until golden brown, about 3-4 minutes on each side. Serve on a warm, toasted bun with your choice of tartar or cocktail sauce.