Bevans

Oyster Cakes

- 1 Pint of Bevans oysters
- 1 medium onion, chopped or 2 Tablespoons of minced onion
- 2 Cups of Pancake mix

Directions:

Drain oysters. Prepare pancake mix as directed. Add onion and oysters to batter. Heat oil in frying pan on medium heat. Pour batter with 2-3 oysters in each cake, cook until golden brown on each side. Serve with Ketchup.