

Our State eats

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Scalloped Oysters

- ½ cup cracker crumbs**
- ½ cup butter, melted**
- 1 pint oysters**
- 1 cup fine bread crumbs**
- Salt, pepper, and paprika to taste**

Combine ¼ cup cracker crumbs and ¼ cup melted butter in a shallow, greased baking dish. Spread evenly in a thin layer. Cover with half of the oysters, and season to taste. Make a second layer of cracker crumbs and melted butter. Cover with remaining oysters, season, and top with bread crumbs. Moisten with oyster liquor. Bake, uncovered, at 350° for 30 minutes.



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