

TIM FARMER'S COUNTRY KITCHEN

ROLLED OYSTERS

Bradley Walker

*3 packages saltine crackers,
crushed*

1 tablespoon flour

*4-5 packages saltine crackers,
broken up (coarse)*

3 small tubs/buckets oysters

1 jar clam juice



Crush 3 packages of saltine crackers in food processor until fine. Place in large bowl with flour and stir to combine. In ziplock bag, break up 4-5 more packages of crackers (larger chunks). Place in separate bowl. Drain oysters and save juice. Add clam juice to oyster juice in separate bowl. Take two oysters and coat in flour/cracker mixture, forming into a ball with your hands. Using a spoon, dip in juice and drain on side of bowl. Then place in coarse crackers and coat on all sides. Place back in juice again and coat with more coarse crackers. Place on pan and continue making until all oysters are used. Heat oil to 350 degrees and fry until golden brown. Remove and drain on paper towels.

Sauce

1 bottle of ketchup

Juice from 2 limes

1-2 teaspoons horseradish sauce

Mix together until combined.