

FRIED OYSTERS

Yield 100

Portion 6 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
407 cal	54 g	16 g	13 g	89 mg	457 mg	30 mg

Ingredient

OYSTERS,FROZEN
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 PEPPER,BLACK,GROUND
 MILK,NONFAT,DRY
 WATER,WARM
 EGGS,WHOLE,FROZEN
 CRACKER CRUMBS

Weight

14 lbs
 4-3/8 lbs
 3 oz
 1/8 oz
 1-1/4 oz
 1-1/2 lbs
 2 lbs
 9-1/8 lbs

Measure

1 gal
 1/4 cup 1 tbsp
 1/8 tsp
 1/2 cup
 2-3/4 cup
 3-3/4 cup
 2 gal 1 qts

Issue

Method

- 1 Dredge oysters in mixture of flour, salt, and pepper; shake off excess.
- 2 Reconstitute milk; add eggs.
- 3 Dip floured oysters in milk and egg mixture; drain.
- 4 Dredge oysters in cracker crumbs until well coated; shake off excess.
- 5 Fry about 5 minutes or until lightly browned in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 4, 5 pounds or 1 gallon of dry bread crumbs or 13-3/4 cups of cornmeal may be used for cracker crumbs.