



## Where Seattle Goes For Seafood

*Presents*

### PAN FRIED OYSTERS WITH JACK DANIEL'S SAUCE

Serves 4

36	Extra small oysters
3/4 cup	Cooking oil (such as Crisco)
1 cup	Flour
2 tsp	Kosher or good quality sea salt
1/2 tsp	Black pepper, fresh cracked
3/4 cup	Jack Daniel's Sauce (see recipe below)

#### **Instructions:**

1. Mix flour, salt and pepper together.
2. Heat cooking oil until very hot in a flat sauté pan.
3. Dredge oysters in seasoned flour, shaking off any excess and place in the hot oil. Cook oysters until edges start to curl.
4. Flip the oysters over and continue to cook until crispy and golden brown.
5. Remove from heat and drain. Serve immediately with warm Jack Daniel's Sauce.

#### **Jack Daniel's Sauce**

Makes 1 cup

1/4 cup	Dijon Mustard
1 1/2 tbsp	soy sauce
1/4 cup	Jack Daniel's Bourbon
2 tsp	Worcestershire sauce
1/3 cup	brown sugar

#### **Instructions:**

1. Blend together all ingredients in a saucepan and heat until the sugar has melted.
2. Serve warm.