



DeepFried Oysters

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

These fried oysters are very simple to make You can use the same recipe for shrimp and scallops too

Ingredients

- - 2 quarts vegetable oil for deep frying - ½ cup all-purpose flour - 1 teaspoon salt - ½ teaspoon ground black pepper - 2 large eggs
- lightly beaten - ¾ cup fine bread crumbs - 12 ounces shucked oysters
- drained

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a deep fryer to 375 degrees F (190 degrees C). Combine flour
2. salt
3. and pepper in a shallow bowl. Place eggs in another bowl. Place bread crumbs in a third bowl. Dotdash Meredith Food Studios Dredge oysters in flour mixture
4. then dip in egg and roll in bread crumbs to coat thoroughly. Dotdash Meredith Food Studios Cook oysters
5. 5 at a time
6. in hot oil until golden brown
7. about 2 minutes. Drain on a paper towel-lined plate. Serve hot. Dotdash Meredith Food Studios Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
8. ingredient density
9. and specific type of oil used.