

OYSTERS AU GRATIN

Prepared by: Nancy Kenner, July 2016

Source: Le Guide Culinaire by Escoffier

Open and remove the oysters and poach them in their own juices ; beard them and replace in the cleaned deep shells. Place on a tray, squeeze some lemon juice on each one, sprinkle with a pinch of fried breadcrumbs and a little melted butter and add a small piece of butter, then gratinate them under the salamander or in the top of a hot oven.

