

STILL WILD IN THE KITCHEN

Now is the time ... for fried oysters

If you like oysters, you will love this simple yet beautifully crafted fresh oyster recipe! Also to make things even better, you don't have to go searching for good oysters ... our very own Buehler's stores in Dover and New Philadelphia have beautiful oysters right now. Let's get started.

JERRY MARLOWE'S FRIED OYSTERS

6 fresh oysters
2 eggs (beaten)
½ cup flour
1 cup bread crumbs (Panko)
Olive oil

Sauce:

4 tablespoons mayonnaise (Hellmen's is my mayonnaise of choice)

2 tablespoons chili sauce (I use Heinz)

2 or 3 dashes cayenne pepper sauce (Franks is my choice)

Squirt of fresh lemon juice

We'll get things started by first making the sauce. Whip together the mayonnaise, chili sauce, and cayenne pepper sauce. Add a squirt of fresh lemon juice (more or less depending your taste) and lightly mix the ingredients together. Easy! Your can refrigerate the sauce (covered) until your oysters are ready.

Next, drain off any excess liquid from your fresh oysters. Simply dip each one into the beaten egg. Then lightly coat each oyster in the flour, and finally into the bread crumbs (I personally like Panko bread crumbs). Use enough olive oil to cover the bottom of your pan. Fry each side of the oysters until golden brown (about 3-4

minutes).

BUTTERNUT SQUASH SOUP

2 butternut squash, halved and seeded (approximately 5 pounds)

2 tablespoons vegetable oil

2 cups sliced onions (thinly sliced is recommended)

1 tablespoon brown sugar

1 tablespoon fresh ginger (minced)

1 tablespoon fresh garlic (minced)

2 teaspoons cumin

2 teaspoons hot sauce (I prefer Franks)

½ cinnamon stick or 2 teaspoons cinnamon powder

5 cups chicken stock

Fresh parsley or cilantro (chopped)

Preheat oven to 375 degrees. Place the squash on a greased baking sheet (the squash should be placed with the peel side up), and bake until the squash is very soft (about 50 minutes). Once the squash is done, remove the peel (you can discard it), and cut it into bite size pieces, then set it aside.

In a large soup pot, heat your oil over medium heat. Add your onion, ginger, garlic, cumin, cinnamon, and brown sugar. Cook until your onion is tender (about 15 minutes). Now add your squash, hot sauce, and chicken stock. Cover and simmer for about 10 minutes. If you are using a cinnamon stick, you can discard it. Salt and pepper if you desire.

Ladle the freshly prepared soup into your bowls and sprinkle with your choice of parsley or cilantro. Jerry Marlowe is an area pharmacist by trade, and a connoisseur of good food by choice.