

Pan Fried Oysters

Ingredients

- 24 oz Oysters (shucked, in container)
- 2 Eggs
- 1/2 c Beer
- 1 t Salt
- 1/2 t Ground Black Pepper
- 1/2 t Onion Powder
- 1/2 t Garlic Powder
- 1/2 t Cayenne
- 1 c Flour
- 1/2 c Panko
- 1 c Vegetable Oil
- 1 Lemon (cut into wedges)

Instructions

1. Beat eggs, beer, salt, pepper, garlic, onion powders and cayenne.
2. Mix the flour and Panko in another bowl. Dip the oysters in the egg wash mixture and thoroughly roll them in the breading. Arrange them onto a sheet pan.
3. Add oil to a small pan and heat to 375 degrees. Fry for about 1-2 minutes per side depending on the oysters size until they turn golden brown. Do not overcrowd the pan.
4. Briefly drain on paper towels and serve while still hot. Garnish with lemon wedges.