



# Oyster Casserole

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## Ingredients:

4 cups coarse fresh bread crumbs (from 8 slices firm white sandwich bread)  
4 large eggs  
1 cup heavy cream  
1 cup whole milk  
2 teaspoons fresh lemon juice  
1 teaspoon Worcestershire sauce  
1/4 cup finely chopped flat-leaf parsley  
3 dozen shucked oysters (preferably medium; halved if large; about 1 cup), drained if necessary and gently patted dry

1. Preheat oven to 375°F with rack in middle. Butter a 2-quart shallow baking dish.
2. Spread bread crumbs in a 4-sided sheet pan and bake, stirring occasionally, until golden-brown, about 15 minutes. Transfer to a plate to cool slightly.
3. Whisk together eggs, cream, milk, lemon juice, Worcestershire sauce, parsley, and 1/4 teaspoon each of salt and pepper in a medium bowl. Gently stir in oysters and bread crumbs.
4. Pour into baking dish and bake until custard is set and top is golden, 25 to 30 minutes.

Source: Gourmet Magazine, November 2009

