

Oyster Po-Boy

Recipe courtesy of Alton Brown

INGREDIENTS

- 1 recipe of Fried Oysters (see recipe below)
- 4 6-8 inch French bread rolls or baguette
- 1/2 cup mayonnaise
- 1 cup iceberg lettuce - shredded
- 8 slices of thinly sliced tomato
- 16 slices dill pickles
- Hot sauce to taste

DIRECTIONS

1. Split the rolls or baguette pieces in half. Tear out some of the bread from the center of each side, making a slight trough in the bread.
2. Lay open the rolls, and dividing the mayonnaise evenly, spread on the top half of each roll.
3. Layer the lettuce, tomato and dill pickles on the bottom half of each roll.
4. Place 6 oysters on top of the pickles on each roll, sprinkle with hot sauce to taste, and cover with the top half of the roll. Serve immediately, while oysters are still warm.

FRIED OYSTERS:

INGREDIENTS

- 1 quart peanut oil
- 24 US Farmed oysters - shucked
- 1/2 cup buttermilk
- 3/4 cup panko breadcrumbs
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly grated nutmeg
- Freshly ground black pepper to taste

DIRECTIONS

1. Heat the peanut oil in a 5-quart Dutch oven over high heat until it reaches 370 to 375 degrees F on a deep fry thermometer. Adjust the heat to maintain the temperature.
2. Pour the buttermilk into a small bowl.
3. Combine the cornmeal, panko, kosher salt and nutmeg in a medium mixing bowl.
4. Place the oysters in the buttermilk and toss to coat.
5. Move the oysters one at a time to the cornmeal mixture, toss to coat and remove to a parchment lined half sheet pan.
6. Once all oysters are coated, carefully transfer, six at a time, to the hot oil. Fry for 1 1/2 to 2 minutes or until the oysters are golden brown.
7. Remove to a cooling rack lined with 3 layers of paper towels set over a half sheet pan.
8. Bring the oil back to 370 to 375 degrees F and repeat with remaining oysters.
9. Sprinkle with freshly ground black pepper if desired, before serving.



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Yield: 4 servings

Prep Time: 15 minutes