

# Oyster Ramekins

*Elise Moore - Hartsville, SC*

*Treasure Classics - National LP Gas Association - 1985*

**Servings: 6**

*12 slices bread*

*1 stick butter*

*1 quart oysters*

*salt*

*pepper*

*nutmeg*

*1/2 cup oyster juice*

*1/2 cup cream*

**Preparation Time: 20 minutes****Bake Time: 30 minutes**

Toast the bread and roll into crumbs. Melt the butter and add to the crumbs. Place a layer of crumbs in the bottom of each ramekin.

Add a layer of oysters. Sprinkle with salt, pepper and a dash of nutmeg. Repeat and end with crumbs.

Pour about two tablespoons of oyster juice and cream over each.

Bake at 350 degrees for 30 minutes.

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Per Serving (excluding unknown items): 430 Calories; 26g Fat (55.0% calories from fat); 16g Protein; 32g Carbohydrate; 1g Dietary Fiber; 147mg Cholesterol; 780mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 4 1/2 Fat; 1/2 Other Carbohydrates.