



Oysters Herman

Chef David calls this an

“Old School Cocktail Party Dish”

Serves 4

INGREDIENTS

For the Oysters Herman

2 cups shucked oysters, drained with liquor reserved
2 cups all-purpose flour for dredging
3 tbsp all-purpose flour for the roux
1 tsp salt

1 tsp pepper
2 cups Worcestershire sauce
¼ lemon Juice
1 ½ stick butter
Fresh thyme for garnish and also for optional addition to recipe

PROCEDURE

1. Combine 2 cups flour (saving ¼ cup for later) with the salt and pepper and stir/shake blend well. Dredge each oyster in flour mixture, shake off excess, and place on plate or cookie sheet while you coat all of them.
2. Line a cookie sheet with paper towels and have a slotted spoon ready. Melt ½ stick butter on medium heat. Place oysters in a single layer into the butter.
3. Melt one stick of butter over medium heat and add the onion, celery, garlic and mushrooms to the pan of butter. Stir and cook lightly on medium heat for about five minutes.
4. After about 30 seconds use a slotted spoon to flip, and then after 5 to 10 more seconds, remove to cookie sheet with paper towels. (At this point, the oysters will not be cooked all the way.) Leave residual butter in the pan, and add an additional stick of butter.
5. Sprinkle in the remaining 3 tablespoons flour into the butter. Let bubble on medium-low and stir to make a roux. Continue to cook and stir for a couple of minutes.
6. Add the Worcestershire and lemon juice while stirring. Whisk until smooth, breaking up lumps.
7. Stir in ¼ cup of oyster liquor. Optional: sprinkle in ½ cup of fresh rough-chopped thyme. Return oysters to the pan and old into the sauce.
8. Remove to chaffing dish or small, individual serving bowls, or tapas spoons. Garnish with fresh thyme.