



Herb Scented Oyster Fritters

INGREDIENTS

24	Shucked Oysters
as needed	Oil for Frying
1 1/4 cups	Perrier or other Carbonated Water.
1/2 cup	All Purpose Flour
2	Eggs (beaten)
3 tbsp	Chopped Fresh Herbs (Parsley, Tarragon, and Dill)
5-6	Drops of Tabasco
1/2 tsp	Garlic Powder
1 pinch	Salt
1 pinch	Fresh Ground Black Pepper
as needed	All Purpose Flour

PREPARATION

Batter will coat approximately 24 - 36 oysters (depending on size)

Combine eggs, flour and water and whisk until you have a smooth batter. If it seems too thick, simply add a little more water to thin.

Add herbs, Tabasco, garlic, salt, and pepper and stir.

Lightly dust the oyster with all purpose flour.

Carefully heat a pot of frying oil to 350 °F and place the oysters in 6 - 8 at a time and cook until they are golden and crispy (2 - 3 minutes).