

# Oyster Po'Boy

## Ingredients:

- 8 oz can whole oysters
- 1 cup milk
- 3 tablespoons hot sauce
- ½ cup flour
- ½ cup cornmeal
- ¼ cup vegetable oil
- ¼ tsp Salt
- ¼ tsp Pepper
- ½ tsp Cajun or all-purpose seasoning
- 1 small bag of shredded lettuce
- 2 small tomatoes sliced
- Pickle chips
- ½ cup mayonnaise
- Juice from 1 lemon
- French bread loaf or hoagie roll
- 2 tablespoons spreadable butter

## Instructions:

1. Drain the oysters and place in a small bowl. Cover with milk and hot sauce and let soak for 15 minutes.
2. In a small bowl mix together mayonnaise, lemon juice, salt, pepper, and Cajun seasoning. Cover and set in refrigerator until ready to assemble sandwich.
3. Heat oil over medium high heat in a frying pan. If oil begins to smoke decrease temperature.
4. Strain oysters from milk and hot sauce mixture and place in a plastic bag filled with mixture of all purpose flour and corn meal. Shake until individual oysters are evenly coated.
5. Place coated oysters in oil and cook until golden brown.
6. Assemble the Po'Boy by spreading Cajun mayo on the bread then adding lettuce, tomato, pickles, and oysters. Enjoy!