

# CHICKEN FRIED OYSTERS

*Soter Vineyards, Mineral Springs Ranch*

*Yields: 6 servings as an appetizer*

**1 to 2 dozen oysters**

**2 cups all-purpose flour**

**1 Tbsp kosher salt**

**1/2 Tbsp ground black pepper**

**3 large eggs**

**3/4 cup water**

**1/2 gallon frying oil, preferably peanut**

Shuck and strain oysters and place them on a plate lined with a paper towel to absorb any extra liquid. In a large bowl or pan, stir together flour, salt and pepper. You will want something big enough to get your hands in for tossing. In a separate large bowl, make the egg wash by combining eggs and 1/2 cup of water; whisk until completely smooth. Prepare oysters for frying.

Pour oil into either a deep fryer or a 6-quart Dutch oven and heat to 350°F. Prepare oysters for frying using this process: coat each in flour, then in egg wash, then a second coating of flour. Line a sheet pan with paper towels. Carefully place oysters into preheated oil in deep fryer or Dutch oven. Cook for 4 to 5 minutes, until golden brown. Remove from oil with a slotted spoon (or fryer basket) and place on prepared sheet pan. Sprinkle with salt. Make sure that oil temperature is at 350°F before continuing. Enjoy immediately.