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SCALLOPED OYSTERS

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- 5 pints oysters; drain and reserve liquor
- 1 Tbsp. Worcestershire sauce
- A hefty dash of Tabasco
- 1 1/2 cups butter, melted
- 3 cups soft bread crumbs
- 3 cups fine cracker crumbs
- 1/2 cup finely chopped fresh parsley
- Salt and pepper

Mix crumbs with the melted butter and place half of the mixture in the bottom of a large casserole. Place half of the oysters on the bottom of the dish and sprinkle with half the parsley; salt and pepper to taste.

To 3/4 cup reserved oyster liquor, add Worcestershire sauce and Tabasco. Pour oyster liquor over the oysters and top with the remaining crumb mixture. Bake about 40-45 minutes or until brown and puffy.