



**FRIED OYSTERS  
WITH REMOULADE SAUCE  
FEATURING "BIG BAY" OYSTERS**



**AMERICAN MUSSEL™  
HARVESTERS**

Restaurant Ready® Mussels, Oysters, Clams & more

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24 Big Bay oysters from Narragansett Bay, RI

Peanut oil, for frying

3/4 cup buttermilk

1 teaspoon garlic powder

1 teaspoon paprika

Dash hot sauce

1 cup cornmeal

1 cup all-purpose flour

Salt and freshly ground pepper to taste

Heat oil in a deep fryer to 350 degrees. Whisk together the buttermilk, garlic powder, paprika and hot sauce in a casserole dish. Whisk together the flour, cornmeal, salt and pepper together in a separate casserole dish. Add the oysters to the buttermilk and let soak. Then remove, letting the excess drip off, and dredge through the cornmeal mixture, tapping off the excess. Fry in the hot oil in batches, until golden and crisp, about 2 minutes. Remove to a paper towel-lined plate and sprinkle with salt and pepper. Serve hot with the Remoulade Sauce.

Remoulade Sauce

1 1/4 cups mayonnaise, 1/4 cup grain mustard, 1 Tbsp sweet paprika, 1-2 teaspoons Cajun or Creole seasoning, 2 teaspoons prepared horseradish, 1 teaspoon pickle juice, 1 teaspoon hot sauce, 1 large clove garlic, minced. Mix all the ingredients together in a medium bowl. Keep refrigerated.