

"COOKIN COUSINS"
BOB & TICKIE

OYSTER SALAD

OYSTER- $\frac{1}{2}$ GALLON
ONIONS (RED CAJUN & SWEET WHITE)-2 LARGE EACH
LEMONS-3 LARGE
BELL PEPPERS-2 TO 3 LARGE
GARLIC (DICED)-2 TEASPOONS
ITALIAN OLIVE SALAD MIX-2 12OZ. BOTTLES
ROYTEL (DICED)-1 10OZ. CAN
KETCHUP
HOT SAUCE
SALT
FRESH MUSHROOMS (OPTIONAL)

DRAIN OYSTER WATER (SAVE). WASH OYSTERS TO REMOVE ALL
PIECES OF SHELLS. SLICE ONIONS, LEMONS, & BELL PEPPERS
THEN ADD TO OYSTERS. ADD ITALIAN OLIVE MIX. ALSO, ADD
DICED GARLIC (OR PRE-CHOPPED). THEN ADD ROYTEL & MIX
THOROUGHLY. NEXT, ADD SALT TO YOUR TASTE. KETCHUP-STIR
& ADD UNTIL MIXTURE COMES TO A PINKISH-REDISH COLOR.
ADD OYSTER WATER IF NEEDED TO GIVE LIQUIDIZED MIXTURE
THAT COVERS INGREDIENTS. ADD HOT SAUCE TO YOUR TASTE.
LET SET FOR SEVERAL HOURS THEN TASTE AGAIN. IF NEEDED,
ADD MORE HOT SAUCE.

****NOTE****

ALL INGREDIENTS CAN BE MORE OR LESS DEPENDING ON YOUR TASTE.

****OPTIONAL****

BOIL FRESH MUSHROOMS FOR APPROXIMATELY 30 MINUTES. WASH
THOROUGHLY & CHANGE WATER. ADD LIQUID CRAB BOIL (SMALL
AMOUNT) THEN REBOIL FOR APPROXIMATELY 10 MINUTES. SOAK,
DRAIN, & ADD TO SALAD MIXTURE.

****SUGGESTION****

FOR BEST RESULTS, LET SALAD SIT IN REFRIGERATOR FOR 24 HOURS
OR MORE BEFORE SERVING.