



PANKO CRUSTED CHILI OYSTERS

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

1 can **Crown Prince Natural Smoked Oysters with Red Chili Pepper**, drained and red chili pepper removed

1 large egg, lightly beaten

½ cup all-purpose flour

1 teaspoon cayenne pepper

Salt and pepper to taste

1 cup Panko bread crumbs

1-2 cups vegetable oil for frying



Directions:

Lightly beat the egg; set aside. In a small bowl, combine flour, cayenne, salt and pepper; set aside. Place Panko bread crumbs in a separate small bowl; set aside.

Heat 1-2 cups of vegetable oil in a small skillet over medium heat. Meanwhile, dip the oysters, one at a time into egg, then into flour mixture, back into egg, then into Panko bread crumbs; place on a plate. Do this for all oysters. Once the oil is hot gently drop in the coated oysters. Allow oysters to brown before turning over. Once completely brown transfer the oysters to a plate lined with paper towels. Allow to cool slightly before serving.

Serves 1 - 2