

*Oh, Waiter!* Visit [DelawareEstuary.org/Get-Oysters](http://DelawareEstuary.org/Get-Oysters) for businesses selling Delaware Bay oysters. And please ask for them everywhere you go. Doing so boosts awareness, demand and, most importantly, restoration.

## Thank You, Delaware Bay for the Oysters

Compiled by Shaun Bailey, Marketing & Communications Coordinator, Partnership for the Delaware Estuary



### Garden Fresh

Serves: 4-5

#### Ingredients:

20 Delaware Bay oysters  
1 cup Jersey Fresh sweet corn  
½ cup Jersey Fresh pumpkin seeds, chopped  
1 small red bell pepper, diced  
½ teaspoon salt  
¼ teaspoon black pepper  
Several dashes of hot sauce, if desired

**Directions:** First, preheat your oven to 375°F. Then begin by rinsing your oysters in the sink before lining them up on a foil-covered sheet pan. Bake these for 15 minutes, until the oysters begin to open. Then remove them from the oven and, while they're cooling, combine and mix the many ingredients above in a separate bowl. Next, shuck each oyster, set the top shells aside for recycling (see page 6), and top each with one teaspoon of your corn mixture. Finally, bake the oysters an additional 10 minutes.

Credit: Stuart Velky via Atlantic Capes Fisheries

Local, eco-friendly beer pairing: Saucony Creek Brewing Company's Stonefly India Pale Ale

Another option: Oysters Corn and Casino, available at [DelawareEstuary.org/Get-Oysters](http://DelawareEstuary.org/Get-Oysters)



### Quick & Easy

Servings: 6

#### Ingredients:

1 pint Delaware Bay oysters  
1 quart milk  
2 tablespoons butter or margarine  
Salt & pepper to taste

**Directions:** Drain the natural liquid, or "liquor," from your oysters into a saucepan. Bring this to a boil and skim. Then add the oysters and continue simmering until their edges begin to curl. On a separate burner, bring your milk to a boil. Meanwhile, add butter or margarine to your oysters and season them to taste. Lastly, add your boiling-hot milk, let the dish cool and enjoy.

Credit: Stew Tweed, formerly of the New Jersey Sea Grant Consortium

Local, eco-friendly beer pairing: Flying Fish Brewing Company's Exit 1 Bayshore Oyster Stout

Another option: Grilled Oysters Napoli, available at [JerseySeafood.NJ.gov](http://JerseySeafood.NJ.gov)



### For the Seafood Skeptic

Serves: 6

#### Ingredients:

20 oz. Jersey Fresh spinach  
½ cup whipping crème or half & half  
24 Delaware Bay oysters, shucked (liquor and bottom shells reserved) *Tip: Call ahead to request shucked oysters*  
½ lemon  
1 package hollandaise sauce (follow package directions)  
½ cup cheddar cheese, shredded  
½ cup mozzarella cheese, shredded  
Cracker crumbs or bread crumbs for topping  
Paprika  
Salt & pepper

**Directions:** Cook your spinach in a little water, but just a short time, so it stays green. Then drain the water, add your crème, and thicken this with flour. Next, arrange your oysters on the half shell atop a jelly roll pan. Sprinkle these with the juice from your lemon. Then top each with your spinach. Atop this add hollandaise sauce, both cheeses, bread or cracker crumbs, paprika, salt and pepper. Bake these at 375°F for 15 minutes. Then broil them a few more minutes, serve and enjoy.

Credit: Jersey Seafood

Local, eco-friendly beer pairing: Victory Brewing Company's Headwaters Pale Ale

Another option: South Jersey Oyster Pie, available on the Allrecipes app, or <http://ow.ly/ODARx>.



Drenched in buttery hollandaise sauce and covered with melted cheese, Port Norris Oysters Florentine defies even the biggest seafood skeptic to resist its "kiss of the sea."