



Oyster B.L.T



- **3 medium shucked oysters**
- **1 large hoagie bun**
- **½ cup flour**
- **2 eggs beaten**
- **½ cup panko bread crumbs**
- **2 leafs Lettuce**
- **3 slices tomato**
- **2 slices cooked bacon**
- **Saracha hot sauce**
- **¼ cup mayonnaise**

Set up 3 small bowls with the flour, beaten eggs and panko. Toss the oysters in the flour first until well coated next dip them in the eggs then toss in the panko until well coated. Heat a deep pot of high smoke point oil (canola ext) to a temperature of 350 degrees, ensure the pot is no more than half full. Place the oysters into the hot oil away from you and cook until golden brown and firm or reach an internal temperature of 150 degrees Fahrenheit. Carefully remove the oysters from the hot oil using a metal slotted spoon or metal tongs place them on a piece of paper towel and season with salt and pepper. Mix the saracha and mayonnaise to your taste. Cut open the bun and assemble the sandwich using the spicy mayo lettuce tomato bacon and cooked oysters.