

Baked Oysters

Serves: 2-4

Ingredients

- 2 cloves garlic, minced
- 1 tbsp butter
- ½ cup Italian style breadcrumbs
- ¼ cup shredded parmesan cheese
- 1 can [Crown Prince Natural Whole Oysters in Water](#), drained
- salt and black pepper, to taste



Directions

Preheat oven to 425°F.

In a small sauté pan, warm garlic and butter slowly over medium heat. Remove from heat when butter has completely melted.

In a small mixing bowl, combine all ingredients except for oysters. Set aside.

Divide oysters evenly into four small individual sized baking dishes. Top the oysters with breadcrumb mixture. Place into the oven and bake for 15-20 minutes, or until breadcrumbs are golden brown.

Serve warm.