

Crawbabies LLC & Bunny Young

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Recipe: Oyster Patties

Ingredients

1 Quart Fresh, Shucked Oysters
12 Mini Pastry Shells
1 lb Ground Beef
1 Half Stale French Bread
Oyster Water
1 Onion, diced
1/2 Cup Green Onion
1/2 Cup Diced Bell Pepper
2 cloves Garlic
1/2 Stick Butter
Bread Crumbs
Creole Seasoning

Instructions

1. Break French bread into small pieces in a mixing bowl and dampen with oyster water. Set aside.
2. Mince oysters finely.
3. In a large skillet, melt 1/2 stick of butter. Add seasonings and sauté until translucent. Add ground beef and brown. Drain excess grease. Continue to brown and add minced oysters and moist bread. Keep stirring and marrying the ingredients.
4. Add Creole Seasoning and 1/2 Cup of bread crumbs. Set dressing aside to cool.
5. Arrange pastry shells on a baking sheet and stuff with dressing. Dust with bread crumbs and bake at 350 for 10 mins. Serve.