

**GUIDELINES FOR USING OYSTERS**

| Type Oyster  | Number of oysters per 6 lb can, undrained | Number of oysters per pound (drained)  | Recommended Recipe Use                                 |
|--|---|--|--|
| Oysters, frozen, shucked, Eastern or Gulf Pacific .....              | 160-300<br>97-144 and over                | 46-86 (unbreaded)<br>28-41 (unbreaded) | Fried, and Bread Dressing<br>Fried, and Bread Dressing |
| Oysters, frozen, shucked, Eastern or Gulf, individually quick frozen | .....                                     | 25 (unbreaded) ...                     | Fried, and Bread Dressing                              |
| Oysters, frozen, breaded, Eastern or Gulf, individually quick frozen | .....                                     | 25 (breaded) .....                     | Fried  |

REVISION

(OVER)

- NOTE: 1. Unless otherwise specified, all recipes using raw oysters will list oysters E.P. denoting the drained weight of thawed oysters.
2. 6 lb frozen shucked oysters will yield 3 lb 8 oz drained oysters and 2 lb 8 oz (1<sup>1</sup>/<sub>4</sub> qt) oyster liquid.
3. Frozen shucked oysters **SHOULD NOT** be thawed until ready to use; once thawed they should not be refrozen.
4. Frozen shucked oysters should never be served raw.
5. **DO NOT** allow frozen breaded oysters to thaw before cooking.
6. **DO NOT** overcook oysters. Follow specified recipe times and temperatures.