

Oyster Dressing

1 pt. oyster
1 cup of chicken broth
1 stick of butter
½ cup minced celery
½ cup minced onion or scallions
½ cup fresh parsley
1 tsp dried thyme leaves, crushed
2 cups herb dressing mix
2 cups corn bread dressing mix
salt and pepper to taste

Directions: Drain oysters, reserve liquid. Cut oysters in half if large. Heat broth, 4 tablespoons butter, add celery and scallions. Simmer over medium heat until onions are limp. Add remaining butter, parsley, thyme, stuffing mixes and oysters. Add liquid reserve from oysters. Dressing should be moist. Season to taste. Sometimes I add whatever like mushrooms, walnuts, cranberries, cut apples.

Oyster Pie

According to Emily, “You cannot have a Lowcountry Thanksgiving without Oyster Pie. It’s a tradition!”

2 pints oysters
4 tablespoons butter
2 sleeves of Ritz crackers, crushed in sleeve
1 ½ teaspoons salt
1 teaspoon white pepper
2 cups half and half or whipping cream
1 tablespoon Worcestershire sauce
1 tablespoon dry sherry
1 tablespoon butter
Glass baking dish

Directions: Melt butter in frying pan. Add saltines and toss 5 minutes. Drain oysters and reserve liquid. Salt and pepper oysters. Mix half and half or whipping cream, sherry, Worcestershire sauce, and reserved liquid. Beginning and ending with buttered Ritz, layer Ritz, and oysters. Some people use Saltines. Pour milk mixture over top and dot with the tablespoon of butter. Bake at 350 for 30 minutes.

Light Crab Soup

½ stick butter
1 qt. milk
1 pt. cream or half & half
½ tsp. mace
1/8 tsp. pepper
½ tsp. lemon juice
½ tsp. salt
1 cup finely chopped celery
1 cup finely chopped spring onion
1-2 lbs. white crab meat
4 tbsp. dry sherry

Directions: Melt butter, add celery, onion and sauté just a few minutes. Combine all other ingredients except sherry. Cook slowly over medium heat for approximately 20 minutes. Additional butter can be added. To serve, place 1 tbsp. of sherry in individual soup bowls, then add soup. Sprinkle with paprika or finely chopped parsley.

Scallops Sumptuous

1 lb. scallops
1 lb. crab meat
½ cup finely chopped spring onion
½ cup finely chopped celery
3 tbsp. butter or margarine
1 small clove of garlic
¼ cup finely crushed saltine crackers
1 tbsp. parsley
1 tbsp. flour
¼ tsp. paprika
1/8 tsp. salt
½ cup milk
2 tbsp. dry sherry
¼ cup shredded Swiss cheese

Directions: Sauté scallops and crab, set aside. In skillet, cook celery, onion and garlic in 2 tbsp. butter until tender. Mix together scallops, crab, cracker crumbs, parsley, and sautéed vegetables. Mix 1 tbsp. butter and blend in flour, paprika and salt. Add milk and cook until thickened, stirring constantly. Remove from heat and stir in sherry. Pour scallop and crab mixture into baking dish and pour sauce over top evenly. Sprinkle cheese on top. Bake at 400 degrees for 15 minutes.

Shrimp Gravy (Shrimp and Grits)

1 cup diced country ham
6 slices bacon
1 cup diced green onion
4 tablespoons butter
6 tablespoons all-purpose flour
4 cups chicken broth
1 teaspoons Kitchen Bouquet
1 teaspoon Worcestershire sauce
1 teaspoon salt
½ teaspoon black pepper
2 pounds medium shrimp, peeled and deveined

Directions: Brown bacon in saucepan. Drain on paper towel. Add onions to bacon grease and saute on medium. Add peppers stirring and scraping the brown bits off bottom. Stir in tablespoon butter. Add flour and reduce to low. Add ham, stir well with vegetables until browned. Whisk in chicken broth until smooth. Increase heat and add kitchen bouquet, Worcestershire sauce, salt pepper and reserved bacon. Stir and simmer on low 20 to 30 minutes. Saute shrimp 3 to 5 minutes add to gravy and serve with hot grits.

Crab Cakes

1 pounds fresh jumbo lump crab meat
juice of ½ lemon
1 tablespoon cracker meal
1 cup fresh bread crumbs
4 tablespoon butter
½ cup Hellmann's mayonnaise
1 teaspoon Worcestershire sauce
1 tablespoon chopped fresh parsley
½ cup minced celery
1/2 teaspoons dry mustard
2 eggs lightly beaten
1 tablespoon capers or more to taste
Salt and pepper to taste

Directions: Saute` celery in butter. Combined all other ingredients except crab. Gently fold in crab meat. Shape crab mixture into cakes. Saute` on medium heat 5 to 10 minutes per side. Add remaining butter and sauté remaining cakes. Drain on paper towel. Keep cooked batches covered . Serve with stone ground grits.

Shrimp Creole

6 slices bacon
¾ cup onion, chopped
¾ cup celery, chopped
¾ cup bell pepper, chopped
4 cups can tomatoes
4 bay leaves
2 teaspoons Worcestershire sauce
½ tsp black pepper
1 tsp salt
4 shakes of hot sauce
2 lbs of shrimp, cooked, peeled, deveined

Directions: Fry bacon, remove and drain. Brown chopped vegetables in bacon grease. Add tomatoes, Worcestershire sauce, pepper and salt. Cook slowly until thick, stirring occasionally. Add shrimp fifteen minutes before serving. Add fried crumbled bacon and serve over fluffy rice.

Crab Balls

1 lb. crabmeat
1 egg, beaten
1 cup cracker crumbs
1 tablespoon mayonnaise
1 tsp. celery salt
1/8 teaspoon red pepper
½ teaspoon dry mustard
1 tablespoon Worcestershire
1 tablespoon baking powder

Directions: Mix together and add mayonnaise until the mixture has a texture conducive to rolling. Roll the crab into 1-in diameter balls. Mix up beer batter; dip balls in batter and place in deep fryer until golden on medium heat.

Browned Oysters

1 pint select oysters
2 cups finely crushed saltine crackers
½ cup melted butter
Worcestershire sauce to taste
½ tsp. salt
½ tsp. white pepper
Lemon wedges for garnish

Directions: Drain oysters. Salt and pepper and then dredge in crushed saltine crackers. Heat butter over moderate heat in a heavy skillet and brown oyster, turning. Drain on paper towels. Serve with lemon wedge, tartar sauce or cocktail sauce.

James Island Shrimp Casserole

2 pounds shrimp, peeled, deveined and cooked
2 tablespoon salad oil
2 tablespoons lemon juice
½ cup green pepper, chopped and cooked
½ cup onion, chopped and cooked
2 cups cooked rice
½ teaspoon mace
½ cup dry sherry
½ teaspoon pepper
1 can tomato soup

1 cup half and half cream or whipping cream

Directions: Saute green pepper and onion with 2 tablespoon salad oil. Mix all ingredients in baking dish and bake at 350 Use 1 13 x 9-inch pyrex dish. Can sprinkle almonds and paprika on top.

Oyster Stew

Can be served as a first course or for lunch with a salad. Oyster crackers are great on the side.

1 stick butter

1 cup chopped spring onions

1 cup chopped celery

2 pts of half and half or whipping cream

1 quart milk

2 pints of select oysters, separate and save juice

1 ½ teaspoon salt

1.2 teaspoon pepper

½ teaspoon mace

Directions: Melt butter. Saute celery and onions. Add oysters and sauté until edges curl. Add addition ingredients and heat until ready to serve.

Fried Fish

2 pounds of sheephead, flounder or any saltwater fillets

2 cups all-purpose flour

1 teaspoon salt

1 teaspoon black pepper

2 cups bread crumbs

½ cup olive oil

2 sticks butter

Combine flour, salt, and pepper. Dredge both sides of fillets into seasoned flour, then into beaten eggs, and then into bread crumbs. Heat 1 stick of butter and 2 tablespoons of olive oil. Place fillets in frying pan and sauté approximately 4 minutes on each side. Drain fillets on paper towels or brown paper. Keep in 200 degree oven until all are cooked. Serve with tarter or cocktail sauce.

Shrimp Paste

2 lbs. cooked, cleaned shrimp

1 sticks of butter

1 tsp Worcestershire sauce

½ cup mayonnaise...

1 tsp salt and pepper each

1/2 tsp lemon juice

1 dash mace

1 cup mayonnaise

Grind shrimp in food processor or blender. Add softened butter, worchestershire sauce, mayonnaise, lemon juice. Add all additional ingredients. Blend all together until mixed. Chill and serve with crackers.

Pickled Shrimp

3 pounds of cleaned, cooked shrimp

6 medium onions

6 lemons

1 cup water
1 cup white vinegar
1 cup vegetable oil
½ tsp. hot sauce
6 bay leaves
1 teaspoon dry mustard
3 teaspoons salt
1 teaspoon black pepper
1 cup capers
1 hand full of pickling spices

Directions: Slice onions and lemons thinly. Set aside. Combine water, vinegar, oil, seasonings in a saucepan and bring to a boil. Lower heat and simmer for 5 minutes. Cool. Layer shrimp, onions, capers and lemon slices in a large crock or glass bowl. Pour marinade layers and refrigerate covered several days. Serve with toothpicks or as a salad with lettuce

Hot Crab Blue Cheese and Artichoke Dip

½ cup dry white wine
6 ounces cream cheese, room temperature
1 lb artichoke hearts, drained and finely chopped
1 cup mayonnaise
1 egg
1 lb fresh lump crab or 2 cans crab meat
3 ounces blue cheese, finely crumbled

Directions: Preheat oven to 350 degrees. In a saucepan over low heat, combine white wine and cream cheese and simmer until cheese is creamy. Remove from heat and blend with wire whisk. Stir in artichoke hearts, mayonnaise, egg, crab meat and blue cheese. Pour into oven proof baking dish and bake for 30 minutes at 350 degrees. Can garnish with chopped black olives. Serve with water crackers.

Hot Crab Chafing Dish Served with Bremmer wafers

2 (8 oz.) pkg. Cream cheese
5 Tablespoons mayonnaise
1 teaspoons onion salt
1 teaspoon garlic salt
1 teaspoon salt
½ teaspoon pepper
1 lb white or lump crab meat
½ pint of cream
1 tablespoon sherry
1 cup grated sharp grated cheese

Combine cream cheese, mayonnaise. Slowly melt. Add remaining ingredients. Keep warm over double boiler. Serve in a chafing dish with Bremmer wafers.

Hot Crab

1 lb lump crab meat
4 tablespoons butter
4 tablespoons flour
½ pint cream
2 tablespoon sherry
1 cup sharp grated cheese
Salt and Pepper to Taste

Directions: Make a cream sauce with butter, flour and cream. Add sherry, salt and pepper. Remove from heat and add crab meat. Pour into a butter casserole or baking dishes or chaffing dish. Sprinkle with grated cheese and cook in until cheese melts.

Crabmeat Salad

4 tablespoons gelatin
¾ cup cold water
3 tablespoons flour
1 tablespoon dry mustard
3 egg yolk, beaten
1 whole egg, beaten
2 cups whole milk
½ cup Tarragon vinegar
3 Tablespoon butter
4 cups fresh cooked lump crabmeat
3 cups diced celery
1 cup chopped green onion
Worcestershire sauce, salt and pepper, to taste.

Directions: Dissolve gelatin in cold water. In double boiler cook until thick the flour, mustard, egg yolks, whole gee. Milk, vinegar and butter. Add gelatin and remainder of ingredients. Chill and serve on lettuce leaf with mayonnaise

Crab Cakes

1 pound lump crab meat
½ teaspoon salt
¼ teaspoon pepper
¼ teaspoon celery salt
½ cup fine bread crumbs
½ teaspoon dried parsley
1 egg beaten
1 cup mayonnaise
½ teaspoon lemon juice
1 ½ cups bread crumbs

Directions: Combine all ingredients except oil, crab meat, and fresh bread crumbs. Gently fold in picked crabmeat without breaking up the large pieces. Divide and form into patties rolling carefully in the bread crumbs. Fry in hot oil until done, turning once. I sometimes mince a little onion, green or red pepper, and celery in the mixture.

Crab Deviled

2 Cups fresh lump crab
1 cup onion
1 cup bell pepper
½ cup celery
2 egg beaten
1 cup crushed saltine crackers
½ cup margarine
salt and pepper to taste
1 teaspoons Worcestershire sauce
1 teaspoon prepared mustard
1 teaspoon horseradish
salt to taste

Directions: Saute in margarine minced onion, bell pepper and celery. Add crackers with crabmeat in bowl. Pour into crabmeat cooked mixture of onions, bell pepper and celery. Add beaten eggs, Worcestershire sauce, mustard, horseradish, salt. Stir well. Stuff crab shells or make patties. Bake until brown.

Shrimp Gumbo

2 pounds shrimp
2 tablespoons oil
2 tablespoons flour
2 onions, chopped
3 cups okra, chopped
2 tablespoon oil
1 can tomatoes
1 quarts water
4 bay leaves
1 teaspoon salt
2 cloves of garlic
½ teaspoon pepper

Directions: Peel and devein shrimp. Mix flour and oil and make a roux. Add shrimp stirring constantly. Set aside. Smother okra and onions in oil. Add tomatoes. Then add water, bay leaves, garlic, salt and pepper. Add shrimp and roux. Cover and cook slowly for 30 minutes. Serve with rice.

Shrimp Salad

2 pounds shrimp
2 tablespoon grated onion
1/2 cup green pepper
1 cup celery
4 hard-cooked eggs, shelled and chopped
3 tablespoon dill pickle relish
1 cup mayonnaise
1 tablespoon of prepared mustard
Salt and Pepper to taste
Lettuce
Paprika
Tomatoe slices

Directions: Boil, shell, devein and chop shrimp. Combine onion, pepper, celery, eggs, and relish. Combine mayonnaise with mustard and seasonings and stir into salad. Serve on lettuce. Sprinkle with paprika. Garnish with tomato slices and lemon wedge.

Beaufort Stew

16 lbs of beef sausage
2 bushels of corn
40 lbs shrimp
10 pkg crab boil
1-2 bottles crushed red pepper

Directions: Simmer sausage and seasoning in hugh pot for about 30 minutes. Add corn, cook for 7 minutes. Then add shrimp and cook for 4 more. If crabs are used, these may be dropped in along with the shrimp. Small clams may be placed in and cooked for 1 –1-1/2 min.

Fish Stew

2 quarts of water
3-4 pounds of chowder fish (grouper, sheephead)
Salt and Pepper
2 quartered onion

3 ribs of celery diced

hand full of bay leaves

10 peppercorns

Cut fish into small cubes, reserving heads and large bones for stock. Use them with 6 ingredients, listed, and simmer together until stock is reduced.

2 green peppers, chopped

6 medium onions, chopped

2 stick of butter and ½ cup olive oil

3 can tomatoes (8 cups)

1 cove of garlic, crushed

6 bay leaves

In a deep skillet, cooks onions and peppers in butter and olive oil until opaque. Add remaining ingredients and cook 15 minutes. Add stock until mixture is thickened and add fish. Let simmer for 15 minutes. Do not stir. When fish is cooked, mix together and serve in soup bowls with corn bread. (Any chowder fish may be used.

Catfish Stew

5 lbs. of fillets or chunks

2 (28 oz) cans crushed tomatoes

2 (28 oz) can whole or diced tomatoes

1 large can tomato sauce

4 bell peppers, diced

6 celery stalks, diced

6 med. onion, chopped

8 large red skin potatoes diced

6 bay leaves

6 shakes of Worcestershire Sauce

Salt and pepper to taste

4 slices bacon

or vegetable oil

In a large pot, brown bacon and remove. Cook vegetables (except potatoes) in bacon fat until soft. Add everything except fish and simmer until potatoes are soft. Add fish and cook until opaque. This is good to make for an oyster roast for those who do not eat oysters.