

# Fried Oysters

## Ingredients

3 dozen oysters, 2 oz. butter, 1 tablespoonful of ketchup, a little chopped lemon-peel, 1/2 teaspoonful of chopped parsley.

## Method

Boil the oysters for 1 minute in their own liquor, and drain them; fry them with the butter, ketchup, lemon-peel, and parsley; lay them on a dish, and garnish with fried potatoes, toasted sippets, and parsley. This is a delicious delicacy, and is a favourite Italian dish.

*Source: Mrs Beeton's Book of Household Management (1861)*

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