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# Oysters Broussard

**Servings: 4**

*From the Kitchen of Brett Broussard*

**8 ounces oysters (12-medium sized)**

**1/2 cup yellow corn meal**

**1/2 cup flour**

**1 tablespoon Cajun seasoning**

**1 cup buttermilk**

**oil for frying**

**1/2 jar Cajun Power Red Pepper Jelly**

**2 tablespoons smoked applewood bacon**

**2 tablespoons blue cheese crumbles**

**1 green onion, sliced diagonally**

Drain oysters and soak in buttermilk. Mix corn meal, flour and Cajun seasoning. Heat oil between 350 -375. Remove oysters from buttermilk, dredge in cornmeal and flour and fry until golden brown.

Meanwhile, chop bacon and fry until crisp. Heat Pepper Jelly over medium heat until it

becomes soupy. Add a little water to thin out for consistency.

In a bowl, coat oysters with Pepper Jelly.

Arrange on a plate and top with bacon, blue cheese, and sliced green onions