

Here is a classic recipe from Acadiana where oysters are fresh and plentiful. Fresh shucked oysters are available in the seafood section of most American supermarkets, and you might be surprised at how reasonably they are priced these days.

### Oyster Pie

4 thick slices bacon  
1 medium onion, chopped  
4 scallions (spring onions), green and white parts, chopped  
1/2 cup (125 ml) chopped fresh parsley  
1/2 tsp (2 ml) cayenne pepper, or to taste  
4 cups (1 L) shucked oysters, drained  
Pastry dough for a 2-crust pie  
1 Tbs (15 ml) melted butter

Fry the bacon in a skillet until crisp. Drain and crumble. Add the onion, scallions, parsley, and cayenne to the bacon fat in the skillet and saute over moderate heat until tender, about 5 minutes. Transfer the onion mixture to a mixing bowl and add the oysters and crumbled bacon, tossing gently to combine. Line an 8- or 9-inch (20-23 cm) pie plate with half the pastry dough and brush with the melted butter. Pour in the oyster mixture and top with the remaining dough. Crimp the edges of the dough and cut a small hole in the top crust. Bake in a preheated 350F (180C) oven until the top crust is golden brown, 30 to 40 minutes. Serves 6 to 8.

Bon appetit from the Chef at World Wide Recipes