



Janice Marshall's Chesapeake Oyster Pie

as presented by Janice Marshall at the 2008 Working Waterfront Festival

Ingredients:

1 pint Select oysters

2 Tbsp. butter

½ can evaporated milk

2 large potatoes

2 pie crusts (top and bottom) (Try Pillsbury 's refrigerated ready made boxed crusts)

¼-1/2 C. Water

Spray baking dish with Pam. Fit bottom pie crust into baking dish. Bake at 350 degrees until done.

Peel and dice potatoes. In a saucepan, boil until tender. Drain water. Add 1 pint oysters with liquor. Add 2 Tbsp. butter. Bring to slow boil until oysters start to curl. Remove from heat. Combine ½ C evaporated milk and ¼ C water. Add to oysters. Bring to a slow simmer.

When bottom crust is done, remove from oven. Using a slotted spoon, add potatoes and oysters on top of baked crust. Reserve liquid on a very slow simmer. Place unbaked crust on top of oyster and potato mixture. Return to oven. Bake until top crust is golden. Serve pie warm in bowls adding reserved liquor to pie.

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