



**RECIPE OF THE MONTH  
SEPTEMBER 2017**



**MAC AND OYSTERS**

Serve with Paradise Springs Winery  
Sommet Blanc 2015

- 1 pint oysters
- 1 small box macaroni
- 2 cups milk
- 3 T butter
- 1 t salt
- 1 t black pepper
- Saltines broken up

Boil macaroni in water and when cooked, pour off water. Place a layer of macaroni in baking dish and then 1 layer of oysters. Continue layering until the oysters and macaroni have been used up. Pour milk into baking dish and put pieces of butter around sides of dish. Add salt and pepper and cover top with crushed cracker crumbs. Bake for 30 minutes in 350 oven. (Note: Milk may be omitted and more butter added. Servings will be less juicy.)

Serves 8