



Tootsies Oyster Fiddlers

1/2 pint of Bevans oysters, drained and chopped

3/4 Cup of flour

1 egg

1/4 Cup of corn meal

1 Tablespoon of sour cream

1 teaspoon of baking powder

1/4 Cup of milk

1/4 teaspoon of celery seed

1/4 teaspoon of salt

1/4 teaspoon of paprika

Directions:

Sift flour, corn meal, baking powder, salt, paprika, and celery seed. Slightly beat egg with 1 tablespoon sour cream and add mixture. Stir in milk and oysters. Drop the fiddlers a few at a time into a deep fat fryer. Fry until golden brown. Place onto a paper towel to drain with a slotted spoon. Season with salt. Every fall these fiddlers are served to thousands at the Urbanna Oyster Festival in Urbanna, Virginia, to prepare them at home is a sure delight.