

STARTER & SNACK

Joan's Scalloped Oysters

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
55 min	15 min	40 min	8	\$0.71	287 kcal

Joan's Scalloped Oysters is a pescatarian hor d'oeuvre. One serving contains 287 calories, 3g of protein, and 24g of fat. This recipe serves 8 and costs 71 cents per serving. 1 person found this recipe to be tasty and satisfying.

Ingredients

- ☐ ½ cup clam juice, or as needed
- ☐ 1 pinch ground black pepper
- ☐ 1 pint extra small oysters
- ☐ ½ teaspoon salt
- ☐ ¼ cup Worcestershire sauce
- ☐ 2½ cups saltine cracker crumbs
- ☐ ¾ cup heavy cream
- ☐ 1 dash hot pepper sauce (such as Tabasco®)
- ☐ ½ cup unsalted butter, melted

EQUIPMENT Bowl, Oven, Whisk, Casserole dish

Method

- 1

Preheat an oven to 350 degrees F (175 degrees C).
- 2

Combine the cracker crumbs, salt, pepper, and butter in a bowl until evenly moistened. Butter a 1 1/2-quart casserole dish and sprinkle about 1/3 of the cracker crumb mixture into it.
- 3

Drain the oysters, reserving the liquid.
- 4

Add enough clam juice to the oyster liquid to make 3/4 cup; set aside.

- 5 Layer half of the oysters into the casserole dish and sprinkle with half of the cracker crumbs. Arrange the remaining oysters atop the crumbs.
- 6 Whisk together the oyster liquid, cream, Worcestershire sauce, and hot pepper sauce.
- 7 Drizzle over the oysters and sprinkle with the remaining cracker crumbs.
- 8 Bake in the preheated oven until hot in the center and golden on top, 40 to 50 minutes.

Nutrition per serving

287	3 g	24 g	16 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			13.5 g · 84% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			3.6 g · 4% of daily needs
Sodium			489 mg · 21% of daily needs
Cholesterol			58.1 mg · 19% of daily needs
Vitamin C			2 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/joans-scalloped-oysters-148368