

HANGTOWN FRY

Serves 2

OMELET MIX

4 ea	eggs
1 TBS.	half n half
½ TBS.	water
½ tsp	salt
2 TBS.	vegetable oil

- Place all four ingredients in a bowl and whisk together.
- Set aside.

FRIED OYSTERS

6 each	west coast oysters, medium to large in size
1 cup	flour
1 cup	cornmeal
1 tsp.	onion powder
1 tsp.	garlic powder
¼ tsp.	paprika
2 TBS.	crystals hot sauce
1 cup	vegetable oil, for frying oysters

- Combine flour, cornmeal, onion and garlic powder in a mixing bowl and whisk together.
- Toss oysters in the flour mixture. Make sure each oyster is fully coated.

GARNISH

4 oz	smoked bacon, diced and rendered
2 oz	arugula
1 TBS.	chives
1 tsp.	fresh lemon juice
1 tsp.	extra virgin olive oil
1 pinch	salt

- In a large nonstick pan render bacon until crispy
- Remove bacon and set aside.
- Remove half the bacon fat and pour in 1 cup vegetable oil. Depending on the size of the pan you may need more or less oil. You are looking to have oil come up the sides about 1"
- Heat oil on medium-high and add a pinch of the cornmeal mixture to the oil, if it bubbles the oil is hot and ready.
- Pull oysters out of flour mixture. Knock off excess flour.
- Gently place oysters in hot oil fry for about 2 minutes on one side.
- Gently flip oysters and fry for 2 more minutes or until golden
- Remove oysters and set aside.
- In a separate nonstick pan add 2 TBS of vegetable oil and heat on medium high.
- Add egg mixture to pan and allow eggs to set for about 3 minutes or until eggs are firm .
- Season with salt and pepper (to taste)
- Using a plate flip omelet on to plate.
- Toss oysters in hot sauce and place on top of omelet.
- Add warm bacon to a bowl with, arugula, and chives. Season with lemon, olive oil, salt and pepper.
- Place bacon and greens on top of omelet.
- Share with a friend or loved one.

