



45°N  
63°W

# FRESH NOVA SCOTIA OYSTER PO' BOY

## INGREDIENTS:

- 24 fresh Nova Scotia oysters, shucked
- 2 eggs
- ½ cup cornmeal
- 1 cup ground panko
- ½ cup flour
- 2 tbsp garlic powder
- 2 tbsp onion powder
- 2 tbsp cayenne pepper
- ½ head of iceberg lettuce
- ½ green cabbage
- ½ cup mayonnaise
- 2 tbsp champagne vinegar
- 1 vine ripe tomato
- 1 french baguette
- Room temperature butter
- 1 lemon, sliced
- Tabasco sauce

## INSTRUCTIONS:

Combine flour, panko, cornmeal, spices, salt and pepper in a large bowl. Whisk together eggs yolks. Carefully shuck all oysters. Rinse in cold water and pat dry with paper towels. Run through egg and then toss in flour mix.

In a large pot or deep fryer at 350°F, fry each oyster until golden brown about 2-4 minutes. Remove from oil and allow to drip dry on a baking rack.

Cut your baguette into 6-inch portions. Slice the bread down the middle to make an opening for filling but, do not cut all the way through. Smear with butter and bake

in the oven at 350°F for 5-10 minutes. Just enough to melt the butter and get the bread to that perfect crust consistency. Remove from oven.

Slice the cabbage, lettuce, and tomato as thin as possible.

To assemble your po' boy, mix mayonnaise and vinegar together in a small bowl. Spread on to your baguette and layer with lettuce, cabbage, and sliced tomatoes. Top with your fried oysters. Finish with a twist of lemon and a few shakes of your favourite hot sauce, if desired.

*Recipe provided by Andy Hay, Masterchef Canada.*



NOVA SCOTIA  
**SEAFOOD**  
PURE. CANADA.



NSseafood.com