

## Prairie Oysters

Mary Lou Grabowsky - Douglas Lake Ranch, Douglas Lake, British Columbia

Established in 1884, Douglas Lake Ranch covers thousands of acres in British Columbia's interior plateau cattle country. Much of the Douglas Lake Ranch is carefully managed to provide grazing for the cattle. The traditional image of the Western cowboy lives on at this Canadian ranch with cattle drives, brandings and campfire cooking still part of the ongoing routine. Prairie oysters are a special treat at annual brandings.

SERVES 12 - 14

oysters from last branding

1 cup milk

1/2 cup fine breadcrumbs

1/2 cup poultry seasoning

1/2 tsp garlic powder

salt and pepper to taste

1/2 cup butter

green relish

sour cream

chives, chopped

- Double skin prairie oysters. Soak in milk. Combine bread-crumbs, poultry seasoning, garlic, salt and pepper. Roll oysters in crumb mixture. Fry in butter until golden. Serve hot with green relish or sour cream and chives.

