

## SCALLOPED OYSTERS

### INGREDIENTS

*SERVES 3 to 4*

3 cloves garlic, finely chopped  
1 tablespoon unsalted butter  
2 pints oysters  
1/2 cup white wine  
1/2 cup heavy cream

5 Ritz crackers  
2 tablespoons grated Parmesan  
Salt and freshly ground black pepper

Preheat the broiler.

Sprinkle the garlic in a 9-by-13-inch casserole dish. Add the butter and run it under the broiler to melt.  
Remove from the oven.

Add the oysters, white wine, and cream to the casserole dish. Crumble the crackers on top and stir briefly to combine.  
Top with the Parmesan; season with salt and pepper.

Broil until hot and bubbly, but not burned, 5 to 10 minutes. Keep an eye on the dish because anything under a broiler can burn quickly. Serve at once.