



# Online Oyster, Clam, & Mussel Recipes

#### **Mississippi Oyster Recipes**

<u>www.dmr.state.ms.us/Publications/Cookbooks/Oyster-Recipe-Rev2B-20Apr05.pdf</u>

#### Louisiana Oyster Recipes

http://www.louisianaseafood.com/recipes-oystermain.html

#### Florida Recipes

Oysters: <a href="http://www.fl-seafood.com/recipes/oyster-recipes.htm">http://www.fl-seafood.com/recipes/oyster-recipes.htm</a>
Clams: <a href="http://www.fl-seafood.com/recipes/clam-recipes.htm">http://www.fl-seafood.com/recipes/clam-recipes.htm</a>

### **National Fisheries Institute Recipes**

http://www.aboutseafood.com/recipes/recipe\_search.cfm (search for recipes by meal type, main ingredient, cuisine, and/or cooking technique)

Oyster Recipes:

http://www.aboutseafood.com/recipes/recipe\_search\_results.cfv?kw=
oysters

Clam Recipes:

http://www.aboutseafood.com/recipes/recipe\_search\_results.cfv?kw=clams

Mussel Recipes:

http://www.aboutseafood.com/recipes/recipe\_search\_results.cfv?kw=mussels

## **Food & Drug Administration**

Baked Oysters: <a href="http://www.cfsan.fda.gov/~dms/vvrbaked.html">http://www.cfsan.fda.gov/~dms/vvrbaked.html</a>
Fried Oysters: <a href="http://www.cfsan.fda.gov/~dms/vvrfried.html">http://www.cfsan.fda.gov/~dms/vvrfried.html</a>
Spicy Oyster Soup: <a href="http://www.cfsan.fda.gov/~dms/vvrsoup.html">http://www.cfsan.fda.gov/~dms/vvrsoup.html</a>