Sweet & Sour Oysters

2 quarts Oysters, drained

2 cups Pork Breader

2 stalks celery, cut into ½ inch pieces

1 small to medium onion, cut into 1 inch pieces

1 medium green bell pepper, cut into 1 inch pieces

Oil for frying

1 cup House-Autry Cocktail Sauce

⅔ cup Apricot Preserves

Preheat 1/4 inch oil in large frying pan to medium high. Coat oysters with the Pork Breader. Pan fry for about 7 minutes, until evenly browned. Drain on paper towels. Remove all but one tablespoon of oil from pan. Stir in the celery, bell pepper, and onion, and sauté until tender. Remove from heat and set aside.

In a large saucepan, mix the Cocktail Sauce and apricot preserves and bring to a boil. Toss cooked oysters and vegetables with sauce and serve immediately.

Tip: Serve over a bed of rice or noodles