

Hangtown Fry

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INGREDIENTS

6 oysters, shucked

2 tablespoons all-purpose flour

1 egg, beaten

2 tablespoons cornmeal

4 strips bacon

1/2 red onion, finely chopped

1 tablespoon butter

4 eggs, beaten

kosher salt and cracked black pepper

sliced scallions (optional garnish)

sliced cherry tomatoes (optional garnish)

DIRECTIONS

1. Coat oysters in flour, then egg, then cornmeal, and reserve until ready to use.
2. Fry the bacon over medium heat in large skillet until fully cooked and brown. Remove and drain on paper towel and coarsely chop.
3. Add breaded oysters to remaining bacon fat in pan and cook until oysters are just firm and cornmeal begins to brown, about 2 minutes per side. Remove and reserve.
4. Add onions to what's left of the oil in the pan (adding additional vegetable oil if necessary) and cook until soft, about 5 minutes.
5. Remove skillet from heat and carefully wipe with paper towel and place back on heat.
6. Melt butter over medium heat and season the beaten egg with a pinch of salt and pepper. Once bubbles have subsided, add beaten egg, swirling pan so that egg coats the entire bottom.
7. When egg has set, but is still a little wet on the top, gently slide onto a large dish or platter.
8. Scatter bacon, onions and oysters on one side of omelet and gently fold the other half of the omelet across the filling.
9. Garnish with scallions and cherry tomatoes.

NOTES

Traditionally this dish is more of a scramble than an omelet. This fancier version can be served with serve with buttered toast and Bloody Mary's for a special Sunday Brunch.