

# New Orleans Oyster Patties

1 sm. onion diced  
1 sm. bell pepper diced  
2 cloves garlic chopped  
1T olive oil  
1 pint oysters chopped  
1 lg. can cream of mushroom soup  
¾ cup Italian bread crumbs  
½ cup shredded swiss cheese  
½ cup shredded parmesan cheese  
Salt and pepper to taste  
48 Haydel's Bakery Pattie Shells

Sautee onions, bell pepper and garlic in the oil. Add the oysters. Cook until oysters become slightly firm. Add cream of mushroom soup, and salt and pepper. Bring to a light boil. Add bread crumbs, swiss cheese, and parmesan. Stir until melted completely. If consistency is very thin add a little more bread crumbs. It should be the consistency of thick pudding. Fill a pastry bag and pipe into each shell. Bake at 350° for 10-15 min.

**NOTE: If you do not have a pastry bag fill a large ziplock bag and cut the corner to pipe filling into each shell**