

Dare to Try: The Unique Taste of Rocky Mountain Oysters

Rocky Mountain oysters (bull or sheep testicles), cleaned and peeled



OVEN
350°F

TIME
3-4 min

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INGREDIENTS

1 pound Rocky Mountain oysters (bull or sheep testicles), cleaned and peeled
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon garlic powder
1 teaspoon paprika
2 large eggs
1 cup breadcrumbs (panko or regular)
Vegetable oil for frying
Dipping sauces: cocktail sauce, ranch dressing, or hot sauce (optional)

DIRECTIONS

1. Prepare the : Oysters: Rinse the Rocky Mountain oysters under cold water and pat them dry with paper towels. Slice them into ...-inch thick rounds.
2. Set : Up Breeding Station: In one bowl, combine the flour, salt, black pepper, garlic powder, and paprika. In a second bowl, beat the eggs. In a third bowl, place the breadcrumbs.
3. Bread the : Oysters: Dip each slice of Rocky Mountain oyster into the flour mixture, shaking off any excess. Then, dip it into the beaten eggs, and finally coat it with breadcrumbs, pressing gently to adhere.
4. Heat the : Oil: In a large skillet or deep fryer, heat about 1 inch of vegetable oil over medium-high heat until it reaches 350°F (175°C).
5. Fry the : Oysters: Carefully add the breaded Rocky Mountain oysters to the hot oil in batches, being careful not to overcrowd the pan. Fry for about 3-4 minutes on each side, or until golden brown and crispy. Use a slotted spoon to transfer them to a paper towel-lined plate to drain excess oil.
6. Serve: Serve the Rocky Mountain Oysters hot with your choice of dipping sauces. Enjoy the adventurous flavors!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dare-to-try-the-unique-taste-of-rocky-mountain-oysters/>