**Oyster Pie**

12 ounces oysters, shucked

6 slice bacon

2 cups sliced fresh mushrooms

½ cup chopped onion

½ cup chopped green onion

¼ cup House-Autry Seafood Breader

½ teaspoon salt

¼ teaspoon pepper

¼ cup chopped parsley

2 tablespoons lemon juice

Mix together. Roll out into a 9-inch circle.

Reserve ¼ cup liquid from oysters, set aside. Cook bacon in a large skillet until crisp; drain on paper towels. Crumble bacon and set aside, reserving 3 tablespoons drippings in skillet. Saute mushrooms and onions in bacon drippings until tender. Stir in House-Autry Seafood Breader, salt and pepper; cook 1 minutes, stirring constantly. Stir in oysters, reserved liquid, parsley and lemon juice.

Spoon mixture into a greased 9-inch pie plate; top with House-Autry Buttermilk Biscuit Mix topping. Turn edges under; press firmly to rim of poie plate to seal and flute. Cut stilts in crust to allow steam to vent. Bake at 400 degrees for 20 minutes or until crust is lightly browned. Cut into wedges to serve. Yield: 6 servings