

Baked Oysters with Bacon

ANOTHER FRESH SEAFOOD IDEA

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Happy New Year! Our appetizers easily convert to full meals. *Baked oysters with bacon*, for example, makes a great main course. Just allow for larger portions.

- 2 dozen large unshucked oysters
- 6 slices bacon
- 1 cup fresh cracker crumbs
- 1/2 cup mayonnaise
- 2 tablespoons thinly sliced green onion, including tops
- 1 teaspoon fresh lemon juice
- 1 teaspoon Tabasco sauce
- 1/2 teaspoon Dijon mustard
- 1/2 cup freshly grated Parmesan cheese
- rock salt

Scrub oysters with stiff brush under cold, running water. Shuck, reserving deep half of shells. Drain oysters.

Cut bacon slices into quarters. Cook until limp, but not brown.

In small bowl, combine crumbs, mayonnaise, onion, lemon juice, Tabasco and mustard.

Place deep layer of rock salt in bottom of large pan or baking dish. Arrange reserved shells in rock salt, being sure that they are level. Place one oyster in each shell. Spread crumb mixture over each. Top with a piece of bacon, then sprinkle with cheese. Bake at 450 F until bacon is crisp and oysters are done, about 8 to 10 minutes. Serves 4 to 6.

From: [Mariner's Menu: 30 Years of Fresh Seafood Ideas](#)

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