



Bill-E's Bacon Chargrilled Oysters

Yield: Makes 5 dozen Chargrilled Oysters (64 ounces)

Prep Time: 15 minutes **Cook Time:** 5 minutes **Total Time:** 20 minutes

Quantity Ingredients:

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| 60 – 1 oz | Bill-Es' Bacon squares lightly sauteed |
| 48 ounces (3 blocks) | softened salted butter |
| 6 tablespoons | finely chopped garlic |
| 2 T | chopped parsley |
| 3 teaspoon | black pepper |
| 2 Pinches | dried oregano |
| 5 dozen large | freshly shucked oysters on the half shell |
| 1 cup | grated Parmesan cheese |
| 2 lemon wedges | for ½ dozen or 3 for full dozen |

Preparation method:

1. Heat grill. In a medium bowl or pan, mix butter with garlic, parsley, pepper, and oregano.
2. Grill bacon squares lightly and set aside. Slide the bacon squares gently in between the oyster and shell.
3. Place oysters on the half shell right over the hottest part of the grill. Spoon or ladle enough of the seasoned butter over the oysters so that some of it will overflow into the fire and flame up a bit.
4. The oysters are ready when they puff up and get curly on the sides, about 5 minutes. Sprinkle the grated Parmesan cheese. Serve on the shells immediately with hot French bread.

Note: This is the perfect dish for those who want to enjoy oysters in their unadorned form but can't or won't eat them raw. Once you start eating these charbroiled ones, you won't be able to stop. Don't attempt this without freshly shucked oysters and an outdoor grill

Plate ware: Serve Oysters Chargrilled on French roasting pans, pie pans, sheet pans, or pizza tins



Update with image that shows the bacon