

## OYSTERS CORN AND CASINO

Recipe By : JAMES A. LAUSER CEC  
Servings : 4 Preparation Time : 0:30  
Categories : Appetizers

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation</u>
4	each	Delaware Bay Oysters	
1/4	CUP	cleaned corn kernals	
4	each	strips of bacon	
1/4	cup	chopped red pepper	
1/4	cup	chopped green peppers	
1/4	teaspoon	chopped parslie	
1/4	teaspoon	Worcestershire sauce	
1/4	teaspoon	tabasco sauce	
		salt and pepper	
1/4	teaspoon	lemon juice	
1/4	teaspoon	onion	
1/2	Tablespoon	olive oil	
1/4	Tablespoon	CHOPPED GARLIC	

1.) WASH AND SHUCK OYSERTS LEAVING ON THE HALF SHELL.2.) IN A SMALL HOT SAUTE PAN, PLACE OIL AND BACON COOK UNTIL TENDER.3.) ADD CORN, ONION, RED AND GREEN PEPPERS, GARLIC AND COOK UNTIL TENDER, ADD LEMON JUICE, TABASCO, WORCESTERSHIRE SAUCE AND CHOPPED PARSLIE, 4. ADD FOUR OYSTERS COOK UNTIL TENDER, SEASON WITH SALT AND PEPPER SERVE BACK OVER OYSTER ON THE HALF SHELL.