

Oysters Casino with Bell Peppers and Bacon

Serves 4

Ingredients

4 strips natural bacon or turkey, par cooked, diced

1 stick unsalted butter, at room temperature

1 TB. Dijon Mustard, Grey Poupon

½ tsp. Tabasco Sauce

½ tsp. Worcestershire Sauce, L&P

2 cloves garlic, minced

¼ Cup chopped shallots

¼ Cup chopped red bell pepper

¼ Cup chopped yellow bell peppers

2 Lemons zest and juice

Kosher salt and freshly ground black pepper

1 dozen large West Coast oysters on the half shell

¼ bunch parsley, finely chopped for garnish



Directions

Preheat oven to 425F. Place the butter, garlic, shallots, Worcestershire sauce, Tabasco sauce, Dijon mustard, lemon zest and juice in a food processor; pulse until well combined. Season with salt and pepper. Mix red bell peppers, yellow bell peppers and bacon together. Lay oysters in their half shells out on a large roasting pan in a single layer (you can use rock salt or a sheet of crumpled foil to steady them). Place a tablespoon of bacon bell pepper mix on top of oysters and a tablespoon of the casino butter mixture on top of each oyster. Bake oysters in the hot oven until bubbly, approximately 10 to 12 minutes. Finish with finely chopped parsley and serve.