



BACON WRAPPED SMOKED OYSTERS

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

1 can **Crown Prince Natural Smoked Oysters with Red Chili Pepper**, drained and red chili pepper removed

3-4 slices bacon, cut into pieces large enough to fully wrap the oyster

Optional Dipping Sauce:

1 lime, juiced

1 clove garlic, finely minced

1 Thai chili, seeded and finely chopped

¼ teaspoon sugar

1 tablespoon Asian fish sauce

1 tablespoon finely chopped cilantro



Directions:

Preheat oven to 400°F.

Wrap each oyster with a piece of bacon and place seam side down on a rimmed baking sheet. Bake 10-15 minutes, or until bacon is golden and crisp. Remove from oven, transfer the oysters to a paper towel lined dish and allow to cool.

To prepare optional dipping sauce, combine all ingredients in a small mixing bowl.

Serves 1-2