
Charleston Oysters (Hot)

Vereen Huguenin Coen

Party Recipes from the Charleston Junior League - 1993

48 shucked oysters, drained well and placed on paper towels

24 slices bacon, cut in half

wooden toothpicks

Preheat the oven to 375 degrees.

Wrap one of the bacon pieces around each oyster and fasten with a toothpick. Arrange on a rack over a baking sheet.

Bake until the bacon is crisp, about 10 minutes. Drain briefly on paper towels.

Serve hot.

Yield: 48 oysters

Appetizers

Per Serving (excluding unknown items): 1149 Calories; 85g Fat (67.6% calories from fat); 74g Protein; 16g Carbohydrate; 0g Dietary Fiber; 343mg Cholesterol; 3275mg Sodium. Exchanges: 10 1/2 Lean Meat; 11 Fat; 1 Other Carbohydrates.