Devils on Horseback

The Essential Appetizers Cookbook (1999) Whitecap Books

Yield: 24 appetizers

8 slices bacon
12 pitted prunes
12 oysters (on the shell or bottled)
2 tablespoons Worcestershire sauce
ground black pepper (to taste)
Tabasco sauce (to taste)

Preparation Time: 10 minutes Cook Time: 6 minutes

Soak 24 wooden skewers in water for 30 minutes. Trim the rind from the bacon and cut each slice into three pieces. Wrap a portion of bacon around each prune and secure with a skewer.

Remove the oysters from their shells or drain from the bottling liquid. Sprinkle lightly with Worcestershire sauce and pepper. Wrap each oyster in bacon, securing with a skewer as before.

Cook under a preheated grill or lightly oil the outer edges of a barbecue flatplate. Cook the savouries, turning occasionally, until the bacon is crisp.

Serve warm sprinkled with a dash of Tabasco sauce.

Per Serving (excluding unknown items): 316 Calories; 25g Fat (72.2% calories from fat); 16g Protein; 6g Carbohydrate; 0g Dietary Fiber; 43mg Cholesterol; 1102mg Sodium. Exchanges: 2 Lean Meat; 3 1/2 Fat; 1/2 Other Carbohydrates.

Appetizers

Dar Camina Mutritianal Analysis

Calories (kcal):	316	Vitamin B6 (mg):	.1mg
% Calories from Fat:	72.2%	Vitamin B12 (mcg):	.9mcg
% Calories from Carbohydrates:	7.3%	Thiamin B1 (mg):	.3mg

% Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	20.6% 25g 9g 12g 3g 43mg	Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	.1mg 2mcg 4mg 0mg 0
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	6g 0g 16g 1102mg 486mg 38mg 3mg 2mg 71mg 32IU 10RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 2 0 0 0 3 1/2 1/2

Nutrition Facts

Calories from Fat: 228
% Daily Values*
38% 44% 14% 46% 2% 0%
1% 118% 4% 14%

^{*} Percent Daily Values are based on a 2000 calorie diet.