

Oysters Harry

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Ingredients

24 oysters
4 pepperoncini
3 strips of bacon
4 tablespoons butter
4 ounces Monterrey jack cheese
kosher salt

Directions

First, cut the strips of bacon into 1/2 inch pieces. Saute the bacon until it is cooked, but not crisp. Drain and set aside.

Cut the pepperoncini into strips approximately 1/8th inch wide and 1 inch long.

Cut the butter into 24 equal squares.

Cut the cheese into 24 equal squares.

Shuck each oyster, being careful to remove the connection between the oyster and its bottom shell and retaining as much liquid as possible. Place the sucked oyster on the half shell, nestled in a bed of kosher salt on a cookie sheet.

Preheat the broiler.

On each oyster shell place one pepperoncini, on pat of butter, on piece of bacon, and top with one piece of cheese.

Broil for 3 to 5 minutes until the cheese melts and is bubbly and the oyster is just cooked through.