

Reveres On Horseback

Sally Gayle Revere - Hartfield, VA
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 12 serving

24 fresh oysters, drained
12 strips raw bacon
(halved) or thin slices
country ham
sprinkle garlic salt
Worcestershire sauce
24 saltine crackers
(optional)

Preparation Time: 15 minutes

Cook Time: 10 minutes

Wrap each oyster in 1/2 slice of bacon. Use a round toothpick to hold the wrap.

Sprinkle with Worcestershire sauce and garlic salt.

Place the wraps in a broiler pan.

Broil for 10 minutes or until the bacon is crisp.

Serve while hot.

Serve with crackers.

Per Serving (excluding unknown items): 137 Calories; 5g Fat (33.5% calories from fat); 14g Protein; 8g Carbohydrate; 0g Dietary Fiber; 107mg Cholesterol; 425mg Sodium. Exchanges: 2 Lean Meat; 1/2 Other Carbohydrates.