
Oysters Casino

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 dozen oysters
1 cup chili sauce
1 cup ketchup
1/3 cup horseradish
9 strips bacon, quartered
oyster shells

Parboil the oysters in oyster water.

In a bowl, combine the chili sauce, ketchup and horseradish. Heat over low heat.

Place each warm parboiled oyster on a half shell. Cover the oyster with the chili sauce mixture and then one piece of bacon.

Broil about six inches from the heat until the bacon is cooked.

Yield: 36 oysters

Seafood

Per Serving (excluding unknown items): 867 Calories; 37g Fat (36.4% calories from fat); 45g Protein; 99g Carbohydrate; 9g Dietary Fiber; 209mg Cholesterol; 4545mg Sodium. Exchanges: 5 1/2 Lean Meat; 4 Fat; 6 Other Carbohydrates.