



Oysters Jaeger



Ingredients:

- 16 oysters
- 4 strips uncooked, thinly sliced bacon
- ½ cup seasoned breadcrumbs
- Grated Romano Cheese

Method:

1. Preheat oven to 350F.
2. Shuck the oysters.
3. Spread the half shells on a baking pan.
4. Slice bacon into thin slices.
5. Divide the bacon evenly on top of the oysters.
6. Bake for 10 minutes.
7. Remove from the oven.
8. Top each oyster with breadcrumbs and cheese.
9. Return to the oven for 8 minutes.
10. Serve Hot with cocktail sauce.