

## **Oysters 'n' Bacon**

### **INGREDIENTS**

**8 ounces sliced bacon, cut in half**  
**4 teaspoons white sugar**  
**1/4 cup dark soy sauce**  
**2 cloves garlic, chopped**  
**1 (8 ounce) can oysters, drained**

### **DIRECTIONS**

**Place bacon in a large skillet over medium-high heat. Cook until shrunken, but not crisp. Remove to paper towels to drain.**

**Preheat the oven to 300 degrees F (150 degrees C).**

**In a shallow baking dish, whisk together the sugar, soy sauce and garlic with a fork. Wrap each oyster with a piece of bacon, and secure with toothpicks. Place wrapped oysters into the dish with the sauce.**

**Bake for 10 minutes in the preheated oven, until the sauce has thickened and bacon is nicely crisped at the edges.**

**Submitted by Kristin Porter, KY**