

Recipe of the Week!

Oysters Kilpatrick

- 2 cups rock salt
- 24 Half Shell Oysters
- 2 tablespoons Worcestershire sauce
- 175g diced rindless bacon
- 2 tablespoons flat-leaf parsley—chopped
- lemon wedges, to serve



Preheat grill on medium-high heat. Place rock salt in a thick layer onto a baking tray.

Arrange the oysters on the rock salt.

Sprinkle Worcestershire sauce over oysters.

Top with bacon and grill on the salt, for 5 to 8 minutes or until the bacon is crisp.

Sprinkle with parsley and serve with the lemon wedges