

Oysters Vieux Carre

Category: Creole

Servings: 4

Rating: 10

Source: Sherman Crayton - Creole Feast, modified by Ian

Description:

Always served with Oysters Rockefeller and Oysters Bienville.

Ingredients:

'bacon	6 strips
butter, unsalted	2 ounces
lgreen bell pepper	3/4 medium
red bell pepper	3/4 medium
lyellow bell pepper	3/4 medium
isugar	1 teaspoon
ltabasco	1 tablespoon
loysters	4 Pacific, cut into 2-3 pieces, depending on size

Instructions:

Cut the bacon into small pieces and sauté until crisp. Add butter and melt it down, then add the peppers and cook them until they are soft. Sprinkle with the sugar to help caramelize them and then add the tabasco. Sauté lightly and remove from heat.

Spoon the sauce onto the oysters on their shells and bake in a 350° oven for about 15 minutes.