



Ransone Oyster Roast

100 count of Bevans Shell Oysters

1 Tablespoon of butter

6 medium onions, chopped

1 Cup of Monterey Jack cheese, shredded

Saltines or Ritz crackers

1/2 lb. Bacon

Tabasco sauce

Directions:

Roast oysters on grill or in oven until shells crack open. While oysters are roasting, cook bacon and in separate pan, cook onions in butter until tender. Once the shells crack open on the oyster, remove top half. Crumble cooked bacon and sprinkle with onion on oyster; then top with shredded cheese. Serve on Saltines or Ritz crackers. Tabasco sauce adds zest to the recipe, if you like it spicy!