



## Summer Oyster Salad

- 1 pint of Bevans oysters
- 8 oz. of angel hair pasta
- 1 clove of minced garlic or 1/8 teaspoon of garlic powder
- 1 Tablespoon of lemon juice
- 1/2 teaspoon of salt
- 1/4 teaspoon of pepper
- 1/8 teaspoon of red pepper
- 1/2 Cup of sliced green onion
- 1 large tomato seeded and diced
- 1/2 Cup of olive oil
- 1/2 Cup of grated Parmesan cheese
- 1/4 Cup of lemon juice
- 1/2 lb. bacon, cooked and crumbled

### Directions:

Cook pasta according to package directions. Cook oysters in their own liquid with 1 Tablespoon of lemon juice. Cook oysters until they begin to curl around edges. Drain oysters, reserving 1/2 cup of the broth. cut oysters in thirds. In a small bowl, combine green onion and tomato, olive oil, lemon juice, garlic, salt, pepper, red pepper, and the 1/2 cup broth. In a large bowl lightly toss pasta, oysters, and dressing. Chill thoroughly. Just before serving, add Parmesan cheese and toss lightly. Top with crumbled bacon if desired.