



FIVE-MOON

## Five-Moon Oysters

- 1 Bushel of oysters
- 4 ounce bags of shredded, 4-cheese Mexican blend
- 4 bundles of fresh scallions, finely chopped
- 2 pounds of bacon, cooked and crumbled
- 10 jalapeno peppers, sliced
- 1 box saltine crackers

This recipe can be prepared with either raw or steamed oysters.

To Steam the Oysters:

A low country boil cook stand is ideal for steaming oysters. Place a brick in the bottom of a low country cook pot, and fill the pot with water to the top of the brick. Bring the water to a boil and set a basket of 25 - 40 oysters on top of the brick. Place the lid on the pot and steam for 10 minutes.

Shuck the oysters (raw or steamed), and fill a skillet or large sauce pan with as many as will fit in a single layer.

Cover each oyster with shredded cheese, diced scallions, crumbled bacon and a jalapeno pepper slice.

Cover and cook over medium to low heat long enough to melt the cheese. After cheese has melted, turn the heat off and keep covered for another 2-3 minutes to allow the flavors to blend together.

Then, spoon one out onto a saltine cracker and experience your first, but not your last, Five-Moon Oyster!