



Jalapeno Smokin' Oysters Wrapped with Bacon and Asparagus

Makes 14

- 4 to 5 thick stalks asparagus, ends trimmed, cut into 2-inch lengths
- 1 garlic clove, finely minced
- ½ tsp (2 ml) dried red chili flakes
- ½ tsp (2 ml) coarse ground black pepper
- 1 tbsp (15 ml) olive oil
- 1 pack Jalapeno Pesto Flavoured Smokin' Oysters, drained**
- 4 to 5 slices thick sliced bacon, evenly cut into thirds

Preheat oven to 400F (200C).

Toss together asparagus, garlic, chili flakes, pepper and olive oil. Marinate for 10 minutes. Take a piece asparagus and one smoked oyster, wrap and roll tightly with a cut slice of back and secure with a toothpick. Place on a lightly greased (with baking spray or canola oil) foil-lined baking sheet. Repeat with remaining ingredients.

Bake 10 to 15 minutes or until bacon is golden and crisp. Remove from oven and transfer the skewered oysters to a paper-towel lined baking dish and allow to cool slightly before serving.

