



### **"Billfish Bob's Cajun Oysters"**

**Oysters...LOTS of them  
Louisiana Hot Sauce  
Tony Cachere's Creole Crab Boil  
Parmesan cheese, fresh shredded  
Melted butter or margarine**

You'll need dozens of oysters on the half shell, so get your friends to shuck them. On each use a dash of hot sauce, sprinkle with Tony Cachere's Crab Boil and cover with a tsp. of shredded parmesan cheese. Grill, steam or broil oysters until cheese is melted. Dip in warm melted butter, and then EAT !! You will LOVE them !! Chase with cold beer. Best served with lot's of good friends !

**"Billfish" Bob Michael  
"Liquid Asset III"**