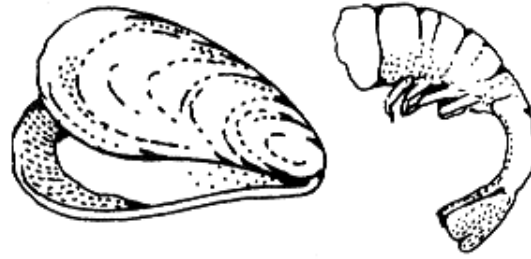


"Shrimp & Oyster Wrap"

2 1/2 level tbsp. of Tony Chachere's Creole Crab Boil
1/2 cup water
1/4 cup vinegar
1 tbsp. butter
1 lb. of your favorite bacon
24 raw oysters
24 jumbo shrimp
4 metal skewers



Peel & devein shrimp and set aside. Cook bacon half done (it must be limp). A microwave works best because bacon shrinks less. Save the grease from the bacon and pour into a skillet.

Place oysters in skillet with bacon grease and saute' until oysters begin to get firm (do not over-cook). Remove from skillet and dry on paper towel with bacon. In a 2 qt. sauce pan, mix crab boil, water, vinegar and butter, stir and bring to a boil. Place shrimp in pan, cover and remove from fire. Let stand for 5 minutes then drain mixture off shrimp.

Place oysters on inside radius of shrimp and wrap with bacon, one turn only with a little overlap then put on skewers. Shrimp can be cooked over charcoal, in broiler oven or on a Jenn-Aire type indoor grill.

When bacon begins to get crisp, turn shrimp over and grill until 2nd side starts to get crisp. Do not over-cook bacon where it becomes crisp. Serves 4 (more or less). Can be served with red cocktail sauce, but I think it is better without it.

Gary Seippel
"Spooky II"