

Billfish Bob's Cajun Oysters

Ingredients:

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

Directions:

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 lots of good friends!

"Billfish" Bob Michael
"Liquid Asset III"