

## Big Green Egg Oysters Kilpatrick



\* Recipe courtesy of Big Green Egg

### Ingredients

- 1 dozen fresh oysters
- 4 rashers of bacon
- Worcestershire sauce
- Tomato sauce
- Sriracha sauce
- Lemon wedges to serve

### Directions

Step 1 – Fire up the Big Green Egg with Natural Lump Charcoal and get the temperature up 200-250°C, with the convEGGtor in place.

Step 2 – Make the sauce mix by mixing equal quantities of tomato sauce, Worcestershire sauce and sriracha to your liking. Balance out the flavours as needed. Slice the bacon into thin strips.

Step 3 – Load up the oysters with bacon and the sauce mix and put the oysters on the grill for 10 minutes or until the sauce has caramelised and the oysters are cooked.

Step 4 – Serve immediately with lemon wedges.

