

### *Angels on Horseback*

#### **Ingredients**

12 oysters  
6 fatty bacon pieces  
1 lemon  
cayenne pepper

#### **Cooking Utensils**

knife and cutting board  
12 skewers  
broiling pan

#### **Serving Utensils**

serving plate  
pastry tongs

Shuck the oysters. Cut the bacon pieces in half and sprinkle with cayenne pepper. Wrap each oyster in a piece of bacon and skewer it securely. Cut the lemon into wedges. The dish can be prepared up to this point in advance. Preheat the oven to broil. Broil the bacon-wrapped oysters until they are brown. Remove the skewers and place on the serving plate. Garnish with the lemon wedges.