



in  
partnership  
with



and



## OYSTERS CANVASBACK

SERVES 12

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### INGREDIENTS

36 oysters, on the half shell  
½ stick butter, cut into small cubes  
¼ cup brandy  
Freshly cracked black pepper  
1 tsp thyme  
½ lb bacon, cut into 2-inch slices  
½ cup Parmeggiano-Reggiano cheese

### DIRECTIONS

- 1 | Preheat oven to 425°F.
- 2 | Place the oysters on a cookie sheet. Top each with a cube of butter, a sprinkle of brandy, pepper, thyme and a slice of bacon. Bake for 10-12 minutes or until the bacon cooks.
- 3 | Top with Parmeggiano-Reggiano cheese and finish in oven for 1 more minute.