

ANGELS ON HORSEBACK

Savory hot hors d'oeuvres of bacon-wrapped oysters, lightly seasoned and broiled to perfection. For variety, try this with shrimp.

1 pint fresh oysters

$\frac{1}{2}$ teaspoon garlic salt

Bacon slices, cut in thirds

Wooden picks

$\frac{1}{4}$ cup chopped fresh parsley

Drain oysters. Place an oyster on each piece of bacon. Sprinkle with parsley and garlic salt. Wrap bacon around oyster and secure with a wooden pick. Place "angels" on broiler rack, about 4 inches from heat source, and broil 3 to 4 minutes. Turn carefully and broil on other side if desired. Cook only until bacon is done, being careful not to overcook oysters. Makes about 25 hors d'oeuvres.