Oysters Kilpatrick

Crisp little bacon batons, a dash of Worcestershire and the oyster's own salty juices.



SERVES 2 · 3 OYSTERS EACH / FRYING PAN AND OVERHEAD GRILL

Prep 10 min · Cook 8–12 min

Ingredients

6 fresh shucked oysters in their cupped half-shells

50 g rindless streaky bacon, cut into thin 2 cm batons

1 tsp Worcestershire sauce

Coarse rock salt to steady the shells, or use scrunched foil

2 small sprigs of parsley, to serve

Under the grill

1. Crisp
Fry the bacon in a dry pan until its edges turn golden.

2. Settle
Nestle the oysters level on rock salt or foil. Add a few drops of sauce.

3. Grill
Grill about 7–8 cm below the hot element for at least 3 minutes. Add the bacon and finish until sizzling.

KOOK'S SECRET

Use the bacon fat to do the work. Start the batons in a dry pan and let their edges colour before they go near the oysters.

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The full method

01 **Prepare the grill**
Heat the overhead grill on high. Set a rack so the oyster tops will sit about 7–8 cm from the element. On a shallow metal tray, make six small beds of rock salt or nests of foil.

02 **Colour the bacon**
Put the bacon in a dry frying pan over medium heat. Cook for 4–6 minutes, turning, until it begins to crisp. Lift out onto kitchen paper.

03 **Set the shells**
Take the oysters from the fridge. Pick out any shell fragments. Keep the oyster juices in each shell and settle the shells into the salt. Divide the Worcestershire between them, a few drops per oyster.

04 **Grill and serve**
Grill the uncovered oysters for at least 3 minutes under the fully heated element. Divide the bacon over them and grill for another 30–60 seconds, or longer if needed, until the oysters are opaque throughout and bubbling. Move the shells to stable plates and add the parsley. Serve straight away.

FROM MARK'S KITCHEN

Set each shell level before you add the Worcestershire. You'll keep the oyster's own liquor where you want it, under the bacon.