

# Grilled Oyster Hors D'oeuvres

## Ingredients

- oysters
- Flour
- Cooking oil
- Sauce
- 3 tablespoons melted butter
- 1/3 cup lemon juice
- Sauce - A-1 Sauce
- 1/3 cup Worcestershire sauce
- 3/4 cup sherry or madeira

## Directions

Remove oysters from the shells..

Dredge oysters in flour. Grill on lightly-buttered grill or blazer over fire until brown. Turn only once. Sprinkle with cooking oil.

When done, serve with sauce made by combining and heating the sauce ingredients. Sauce: Keep the sauce hot and well blended. Serve the oysters on toothpicks, from the blazer, dipped in the sauce.