

Fried Oysters

24 oysters

6 strips of bacon

oyster mushrooms

$\frac{1}{4}$ cups flour

$\frac{1}{4}$ corn flour

$\frac{1}{4}$ corn meal

salt pepper

Directions

1. Heat fryer up to 350 degrees.
2. Take the mushrooms and strip the large pieces lengthwise.
3. Take the flour, corn meal, corn flour, salt and pepper and mix it all together, this is going to be your frying mixture
4. Take the 6 strips of bacon and cut it into 4 sections.
5. Take a skewer and place one strip of the oyster mushroom. then take one piece of bacon and put on the skewer. Finally put an oyster on the end of the skewer. When all the skewers are finished dip in the flour mixture and fry immediately for about 4 minutes or until golden brown.