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## YummyEats Oysters Kirkpatrick

*Here is YummyEats own version of the classic San Francisco dish.*

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1 dozen oysters, shucked and placed in shell half  
1 cup ketchup  
1/3 cup Chinese mustard  
1/2 small onion, finely minced  
2 strips bacon, cut into squares - one square to top each oyster - and partially cooked  
1/4 c. grated parmesan  
Hot red pepper sauce, such as Tabasco®

Preheat oven to 400°. Combine ketchup and mustard. Dip the oysters in the mixture and replace then in the shell halves. Top with minced onion, partially cooked bacon, and a sprinkle of parmesan. Bake until heated through, about 5-7 minutes. Add a dash of hot sauce when serving, if desired.