

BACON AND OYSTER BISCUIT:

Make a quick biscuit dough, roll out a quarter of an inch in thickness and cut with a round cutter. Arrange in pairs. Drain and wipe oysters, then dip each in melted butter and lay two on a biscuit round. Cover the oysters with chopped broiled bacon, adjust the top round, sandwich fashion, and arrange in a greased baking pan. Bake 20 to 25 minutes in a brisk oven and serve with a relish.