



## Canadian Mountie

- 1 jigger Canadian whisky**
- ½ jigger Cointreau**
- 1 tablespoon grenadine**
- 2 tablespoons lemon juice**

Shake well with ice and strain into cocktail glass; garnish with lemon twist.



## Halifax

- 1 jigger Canadian whisky**
- ½ jigger Drambuie**
- 1 teaspoon grenadine**
- ½ lime**

Stir Canadian whisky, Drambuie, and grenadine well with ice and strain over ice cubes into Old Fashioned glass; squeeze lime half over ice and garnish with spent lime.

# Angels on Horseback

Originally conceived of as a *savoury* (an after-dinner tidbit often served with port wine at formal dinners in Britain), Angels on Horseback have become much appreciated as appetizers, too. In the recipe below you may substitute sea scallops if oysters are not available; do not use canned oysters.

**24 large oysters, shelled**  
**12 strips thin-sliced bacon**  
**2 tablespoons lemon juice**

**2 tablespoons finely chopped parsley**  
**1 teaspoon paprika**

Preheat oven to 450 F. Cut bacon strips in half, crosswise, and wrap each half-strip around oysters. Secure with toothpicks and sprinkle with lemon juice. Dust lightly with chopped parsley and sprinkle with paprika. Arrange on baking sheet. Bake 8-10 minutes or until bacon is medium crisp. Serve warm.

Yield: 24 appetizers.

## Devils on Horseback

Wrap pitted, cooked prunes with bacon and secure with toothpick; bake in 450 F oven until bacon is medium crisp. Serve warm.

For a French version of this dish, see recipe for Pâté Stuffed Prunes, card 102.