**Oyster-Bacon Pie**

1 quart shucked fresh oysters, undrained

4 thick slices of bacon, diced

3 tablespoons butter

8 ounces fresh button mushrooms, thinly sliced

6 green onions, sliced

1 celery rib, chopped

1 jalapeno pepper, seeded and minced

1 garlic clove, minced

2 tablespoons fresh lemon juice

¼ cup dry white wine

2/3 cup all-purpose flour

¾ cup heavy cream

¼ teaspoon salt

¼ teaspoon ground red pepper

¼ teaspoon ground nutmeg

1 teaspoon Old Bay seasoning

½ (17.3 ounce) package frozen puffed pastry sheets, thawed

1 large egg

Place oven rack in lower third of oven, and preheat to 400 degrees. Drain oysters, reserving 1.5 cups oyster liquid. Cook bacon in Dutch oven or stockpot over medium heat, stirring occasionally, 8 minutes or until crisp. Drain bacon on paper towels; reserve 3 tablespoons drippings in Dutch oven.

Add butter and next 4 ingredients to Dutch oven; sauté 5 minutes. Add garlic and lemon juice; cook 2 minutes. Sprinkle with flour; cook, stirring constantly, 1 minute. Stir in cream, next 4 ingredients, and reserved oyster liquid; bring to a boil. Boil whisking constantly, 2 minutes.

Remove from heat; stir in oysters and bacon. Spoon mixture into 6 lightly greased 12-ounce ramekins. Cut pastry sheets into circles slightly larger than ramekins, and place 1 on top of filling in each ramekin. Whisk together egg and 1 tablespoon water; brush mixture over pastry.

Bake in preheated 400-degree oven on lower rack for 30-35 minutes or until browned and bubbly. Let stand 15 minutes before serving.

Makes 6 servings.