



Grilled Oysters



Butter, garlic, parmesan, combined with the sweet & salty flavors of the sea

INGREDIENTS

- 2 lbs cleaned fresh oysters
- 2 cups butter, softened
- 2 large lemons
- 3 garlic cloves, minced
- 3/4 cup Parmesan cheese
- 3 tablespoons minced chives

Preparing oysters for grilling



Scrub and remove beard from oysters, then shuck carefully retaining as much liquor as possible. Place shucked oysters on a cookie sheet lined with crumpled foil to stabilize and retain liquor.

*** Remember when cooking with seafood, always make sure your product is fresh**

Butter mixture



Combine butter, garlic, shredded Parmesan, and 2 tablespoons of chives (save remaining chives for finishing oysters)

Grilling

Place on medium heat with a squeeze of lemon juice and a tablespoon of butter mixture on each oyster. Crumpled foil can also be used for stability on grill. Cook for approximately 7-10 minutes or edges begin to turn brown, curl, and cheese is melted. Finish each oyster with a sprinkle remaining chives.

Great as an appetizer or enjoyed as a meal itself.

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