



GRILLED OYSTERS

DRESSED UP OYSTERS

INGREDIENTS

- 10 to 12 fresh oysters
- 2 tablespoons unsalted butter, melted, optional
- Hot sauce, optional
- Lemon wedges, optional

HOW TO SERVE

You can top the hot oysters with a bit of butter, compound butter, your favorite barbecue sauce, or, for something tasty and a bit different, a dollop of pesto. You can also remove the top shell from the cooked oysters, add a bit of sauce to each, and return to the grill for a deeper flavour.

PREP: 5 MINS

COOK: 10 MINS

SERVINGS: 2 TO 3 SERVINGS

METHOD

1. Rinse the oysters in cold water. Discard any with shells that are open and won't stay closed when gently squeezed shut. Heat a gas or charcoal grill to medium-high.
2. Set the oysters, with the cupped side down, on the cooking grate.
3. Cover the grill and cook until the oysters have opened and the meat is opaque and cooked through but not yet dried out, about 5 minutes for smaller oysters and 8 to 10 minutes for larger ones.
4. Remove the oysters from the grill. Remove the top shell and run a sharp knife along the inside of the bottom shell to detach the oyster.
6. Serve the oysters hot or warm with melted butter, hot sauce, lemon wedges, or any other desired toppings.

RECIPE COURTESY OF:

<https://www.thespruceeats.com/how-to-grill-oysters-at-home-4126558>