Shaw's® CRAB HOUSE

CHARGRILLED OYSTERS

Yield: 2-3 Servings



INGREDIENTS

FOR CHARGRILLED OYSTERS

10 oysters, shucked
(chef recommends Delaware oysters)

¾ cup chargrilled butter
(see sub-recipe)

1 lemon wedge, for serving

FOR CHARGRILLED BUTTER

1¼ sticks unsalted butter, softened

3 Tbsp. grated parmesan cheese

2 tsp. lemon juice

2 tsp. minced garlic

1 tsp. Worcestershire sauce

1 tsp. Tabasco hot sauce

⅛ tsp. cayenne pepper

¼ tsp. pepper

¼ tsp. salt

¼ tsp. paprika

parsley, finely chopped, to taste

METHOD

FOR CHARGRILLED BUTTER

1. In a bowl, combine the softened unsalted butter, minced garlic, fresh lemon juice, Worcestershire sauce, Tabasco hot sauce, cayenne pepper, paprika, grated parmesan cheese, and salt and pepper mixture.
2. Mix until fully incorporated. Set aside.

FOR CHARGRILLED OYSTERS

1. Preheat the grill to high (approx. 575-700°F).
2. While the grill is heating, spoon the chargrilled butter mixture evenly onto each oyster.
3. Place the oysters directly on the grill, shell side down.
4. Grill for 7-10 minutes, until the liquid in the shell is actively boiling and the surface turns golden brown. The oyster will shrink slightly when done.
5. Remove from the grill, garnish with chopped parsley to taste and serve with a lemon wedge on the side.

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