



Charbroiled Oysters

For this recipe you need 2 main things...18 Fresh WILD CAUGHT Oysters and a grill. When we say fresh wild caught, we mean oysters in the shell!! So if you don't know how to shuck an oyster you'll need someone for that!!

The other ingredients are:

- 2 sticks butter, melted
- 2 Tablespoons finely chopped garlic
- 1 teaspoon black pepper
- pinch of oregano
- 18 Freshly opened Wild Caught GULF Oysters on the half shell
- 1/4 c grated Parmesan and Romano chesses, mixed
- 2 teaspoons chopped flat leaf parsley

If you like your oysters with a little kick, add

- 1 Tablespoon tabasco garlic pepper sauce
- 1 teaspoon chipotle powder

Prep time: 15 minutes Cook Time: 5 minutes

Heat the grill, in a bowl mix together the melted butter, garlic, black pepper, oregano and chipotle power, if you desire or dare.

Place the half shell oysters on the hottest part of the grill, spoon the butter mixture over the oysters letting some of it drip so it causes a bit of a flame-up.

The oysters are ready with they puff up and get curly on the sides, takes about 5 minutes.

Drizzle the oysters with the Tabasco, Sprinkle the cheese mix on top and serve immediately, Goes great with French bread, makes a great appetizer.