



208-610-9746
www.thefishfolks.com



Grilled Oysters on the Half Shell

Ingredients:

1 dozen Kumamoto or Capital Oysters from The Fish Folks

Combine:

¼ cup of unsalted butter
1 fresh garlic clove
1 teaspoon of minced fresh parsley
2 teaspoons of freshly squeezed lemon juice

Sprinkle:

1 tablespoon of freshly grated Parmesan cheese
1-2 drops of hot sauce per Oyster- for our spicy fish fans

Directions: Preheat grill to medium-high heat (about 400 degrees). While the grill is heating, melt the butter and add garlic, parsley, and lemon juice after the butter is melted. Cook the garlic butter mixture for about one minute and remove from heat. Shuck the Kumamoto or Capital Oysters, reserving as much of the delicious juice as possible. Using tongs or an oven mitt place Oysters (shell down with the Oyster meat exposed) directly on the grates of the grill. Close the lid and cook for 1 minute. Spoon the melted butter mixture over the Oysters and cook for an additional 2 minutes. Sprinkle the Oysters with fresh Parmesan cheese and remove from the grill. If you like a little spice, add 1-2 drops of hot sauce to each Oyster before serving. Serve in a large shallow bowl on a bed of coarse kosher or rock salt with your favorite wine. Yum!

Servings: 4 appetizer portions