



Char-Grilled Oysters

Yields: 9 servings of 2 oysters

Total time: 20 minutes

Easily one of our favorite things to eat on this Earth and our favorite thing to cook? Char-grilled oysters. We get that buttery, cheesy goodness mixed with some fresh oysters and grilled to bubbly perfection. It quicks pretty quickly, and they disappear even faster when you serve 'em up, too. The key ingredients are fresh oysters and really good olive oil, and get that good shaved parm and you got yourself the fixin's to fix up a truly special yet simple bite. Possibly the granddaddy of all appetizers, it's one of the reasons we fell in love with that food scene in New Orleans, and you will too. Fire up the grill and fire up your palette, because this is something you and whoever you treat are going to remember forever.

Ingredients

- 18 fresh, in-the-shell, beautiful oysters, shucked onto the half shell
- 1 Tbsp of EVOO (extra virgin olive oil)
- ½ C of room temperature unsalted butter
- 2 Tbsp minced garlic
- 2 tsp finely chopped fresh oregano
- 1 tsp freshly ground black pepper
- 2 oz of shaved parm (get the good kind for this)
- ¼-½ C fresh parsley to garnish

Directions

- Turn your grill to high heat
- In a sauce pan, mix the evoo, butter, garlic, pepper and oregano and melt over medium heat until liquidy, remove from heat
- Shuck your oysters, but don't remove 'em from the shell (leave 'em attached) so they don't fall off the grill
- Drizzle some of the butter/oil mixture onto each oyster
- Place on the grill, and heat them for 2-3 minutes, or until the cheese melts entirely
- Remove, let 'em cool very briefly (so the shell doesn't burn anyone)
- Take a bite of heaven!