

# Pan Roast Oysters

FROM CHEF JAMIE BISSONNETTE

## INGREDIENTS

6 Wellfleet Oysters,  
shucked

2 Tablespoons rough  
chopped Shallots

2-3 Tablespoons  
butter, divided

2-3 Tablespoons half &  
half, divided

Half a lemon

Tablespoon (or less) of  
[Gochujang](#) or ketchup  
&/or chili sauce

Dash of  
Worcestershire sauce

2-3 Tablespoons of  
soft herb: shiso,  
persilla, parsley, mint,  
tarragon, etc.

Chunks of crusty bread  
lightly brushed with  
oil, S&P

## DIRECTIONS

1. Grill chunks of bread
2. Heat a heavy saucepan, preferably with deep sides.
3. Toss in about half the butter and allow to melt
4. Stir in shallots and cook on medium to high heat until soft
5. Add Gochujang to taste, or you can use ketchup & chili paste, or just chili paste. Stir well.
6. Deglaze the pan with the oysters, use high heat.
7. Stir in most of the half & half
8. Add dash of Worcestershire sauce
9. Adjust spiciness with more half & half
10. Simmer for a few minutes, until the oysters are firm
11. Squeeze in some lemon juice
12. Add last of the butter to finish off the sauce
13. Stir in soft herbs to taste.
14. Place oysters on the bread, in a deep bowl
15. Pour sauce over the oysters & bread

## NOTES

This recipe represents a single serving and can be adjusted for additional servings.