

# Barbeque Oysters

FROM CHEF MING TSAI

## INGREDIENTS

For Herbed Butter:  
quantities will  
depend on the # of  
oysters. This  
assumes a dozen.

1/2 lbs. butter, qty  
will depend on #  
of Oysters

1 Tablespoon  
finely chopped  
fresh garlic

1 Tablespoon  
chopped scallions

1 dozen Wellfleet  
oysters

## DIRECTIONS

1. Heat the grill to very hot.
2. Melt butter in a saucepan, add garlic and scallions. Salt will come from the oysters. Keep warm.
3. Place the oysters on the grill, between grates to avoid tipping.
4. Close the grill lid. The liquor will boil and cause the oyster lids to pop open. This will take 2-3 minutes. Watch carefully to avoid overcooking.
5. Carefully move oysters onto a plate. Make sure to not allow the liquor to spill out.
6. Gently peel back tops and drizzle with butter.
7. Slurp away!

## NOTES