

# New Orleans Style Charbroiled Oysters

FROM CHEF ELLE SIMONE SCOTT

## INGREDIENTS

*For Herbed Butter:*

*1 lbs. butter,*

*softened*

*1/4 c. finely*

*chopped fresh*

*garlic*

*3 tsp black pepper*

*1/2 tsp oregano*

3 dozen oysters,

shucked

1/2 c. grated

Parmesan and

Romano cheeses,

mixed

1.5 T. chopped

parsley

Lemon wedges

Hot French Bread

## DIRECTIONS

1. In a small bowl, mix butter with garlic, pepper and oregano. Set aside.
2. Heat a gas or charcoal grill and put the oysters on the half-shell right over the hottest part.
3. Spoon seasoned butter over the oysters and enough so that some of it will overflow and feed the flame of the grill.
4. The oysters are ready when they puff up and get curly on the sides. Smaller oysters will cook fastest so don't leave unattended.
5. Sprinkle the grated cheeses and parsley on top.
6. Transfer to platter & serve on the shells immediately with lemon wedges and hot French bread.

## NOTES

FEATURED IN CULTURE CHEESE MAGAZINE'S SUMMER ISSUE

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