

ALL-STAR

On Tap For OysterFest

[The Provincetown Independent](#)

BY EDWARD BOCHES OCT 1, 2020



Elle Simone Scott will be showing off her New Orleans-style Charbroiled Oysters when the 'Fest Shuck Off programming streams from the WHAT (Wellfleet Harbor Actors Theater) theater on Oct. 17 at 5 p.m.

Elle Simone Scott took delivery last week on 72 Wellfleet oysters at America's Test Kitchen in Boston, where she is a test chef and stylist. The oysters were courtesy of Lucky Lips — farmed by Jason Weisman and

family on Loagy Bay. Scott, who is also a founder of She Chef, a mentoring organization to empower women of color in the culinary field, is one of three celebrity chefs who will be virtual hosts for the 20th Annual Wellfleet OysterFest's All-Star Shuck Off.

Even though she is originally from Detroit, and came to Boston via New York City, Scott's favorite oyster recipe has roots in New Orleans. She'll be showing off her New Orleans-style Charbroiled Oysters, drizzled with herbed butter, sizzled on the grill, and scattered with Parmesan and Romano cheeses, when the 'Fest Shuck Off programming streams from the WHAT theater on Oct. 17 at 5 p.m.



About Edward Boches

Edward Boches is a Boston- and Brewster-based photographer with a keen interest in documenting how people live, work, play, and struggle. He has spent much of the last two summers photographing the farms and farmers of the Lower and Outer Cape.