



Smoked Chargrilled Oysters

Serves 4

Ingredients

- 12 large shucked oysters
- 2 sticks unsalted butter
- 2 tsp minced shallots
- 2 tsp minced red chili
- 4 cloves minced garlic
- 1 tbsp finely chopped Italian flat leaf parsley + more for garnish
- 2 tbsp grated Parmesan or Pecorino Romano
- zest of 1 lemon
- 1 tsp kosher salt
- 1 lemon sliced, to char and juice over cooked oysters
- 2 quarts of apple wood and /or mesquite chips

Directions:

Start by soaking the chips in water (they need to soak for 15-20 min).

Light charcoals in a chimney starter and once they are very hot and ambered spread them over the charcoal grill bed.

Strain the water off the soaking chips and place them directly over the ambered charcoals.

Wait for the initial heavy and bitter smoke to clear before placing the oysters on the grill. You are after a delicate smoking.

Place the lemon wedges on the grill at the time you put the oysters.

Place a small cast iron skillet on the grill with the butter, cheese, garlic, chili, salt, parsley, lemon zest, shallot and wait until the butter melts and begins to bubble.

Spoon butter compound over each oyster.

Once the cheese begins to crisp up, remove the oysters (about 8 minutes).

Arrange oysters and marked lemon wedges on a platter, garnish with parsley and enjoy!