

BBQ Oyster Grill - Recipes

<http://bbqoystergrill.com/>

Oyster Ceviche - BBQ Sauce, Lime, Shallot, and Vodka Marinade

I also love to eat marinated oysters that are cooked in an acidic solution such as lime or lemon juice. In this recipe, you marinate the oysters in the liquid for no more than an hour before serving them. This recipe makes enough marinade for a dozen shucked oysters.

Tools	Comment
Mixing bowl.	Non-reactive
Measuring cups	
Measuring spoons	
Knife	

Amount	Ingredient	Comment
½ Cup	BBQ sauce	Pick your favorite.
2	Lime juice	Juice from two limes
1	Shallot, small	Finely chopped
1 ea	Chile pepper	Finely chopped. Serrano or equivalent. Adjust amount of chile pepper to your taste. For a less spicy version, omit the chile pepper.
1 Tsp	Hot sauce	Tabasco, or equivalent.
1 Oz	Vodka	
12	Oysters, shucked	X-small, small, or medium. If you are shucking them yourself, preserve the oyster liquor.

Instructions:

1. Mix all the ingredients together, except the oysters and liquor, together in a bowl.
2. Pour the sauce in a zip lock bag, and then add the oysters and the oyster liquor.
3. Place in refrigerator for several hours before serving. Oyster ceviche will keep for up to a week if stored in an airtight jar in your refrigerator.