

BBQ Oyster Grill - Recipes

<http://bbqoystergrill.com/>

Oyster Ceviche – Chile Pepper, Lime, and Gin Marinade

I also love to eat marinated oysters that are cooked in a solution of citrus juice such as lime, orange, 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	
Zester	

Amount	Ingredient	Comment
Varies	Juice of 1 to 2 limes	2 to 4 Tb spoons.
1 Tsp	Lime zest	Finely chopped
1 oz	Gin	
1 Tsp	White sugar	
1 Tsp	Mirin	Sweet cooking seasoning
1/2	Small chili pepper	Finely chopped. Serrano or equivalent. This recipe should be spicy hot, but adjust the amount of chile to your taste
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 at least 30 minutes before but not longer than one hour before serving to your guests.