

# BBQ Oyster Grill

<http://bbqoystergrill.com/>

## Oyster Sauce – Butter, Bacon Fat with Parmigiano-Reggiano and Black Peppers

This recipe makes enough sauce for about one dozen oysters.

Tools	Comment
Small mixing bowl	
Spice grinder	
Measuring spoons	
Cheese grater	

Amount	Ingredient	Comment
2 Tb	Butter	Softened
2 Tb	Bacon fat	
¼ Tsp	Three pepper mix	Black pepper, Tasmanian pepper, Grains of Paradise
3 Tb	Parmigiano-Reggiano	Grated
¼ Tsp	Granulated garlic	

### Instructions:

1. Grind together into a fine powder 1 Tsp of each pepper into the spice grinder.
2. In a mixing bowl, soften the butter, and then add the bacon fat, the granulated garlic, the pepper mix, and the cheese.
4. Mix thoroughly.
5. Add a ¼ to ½ teaspoon of the sauce to the oysters or other shellfish as they are cooking on the grill. If you are cooking them in an oven, put the oil in the oysters or shellfish before putting them in the oven.
6. Cook oysters or shellfish until they are opaque and firm and the sauce is bubbling.