

BBQ Oyster Grill

<http://bbgoystergrill.com>

BBQ Oyster Sauce – Chipotle-Lime Butter

This recipe makes enough sauce for about four dozen oysters. It doesn't take a lot of sauce to flavor oysters. Avoid overwhelming the delicate oyster flavors.

Tools	Comment
Mixing bowl	
Cutting board	
Knife	
Citrus juicer	
Zester	

Amount	Ingredient	Comment
8 oz	Butter, unsalted	Softened
2	Chipotle chiles in adobo sauce	
1 Tb	Adobo sauce	To taste
1	Lime, grated for zest, and juiced	
Varies	Salt	To taste

Instructions:

1. Cut butter into small pieces and let it soften to room temperature (or soften in a microwave).
2. Remove seeds and veins from the two chilies and chop coarsely.
3. Add chili to butter in the mixing bowl along with a tablespoon of adobo sauce.
4. Add lime juice, zest, and salt, and then whisk to mix all the ingredients.
5. Add a ¼ to ½ teaspoon of the sauce in each oyster as they are cooking on the grill. If you are cooking them in an oven, put the sauce in the oysters before putting them in the oven.
6. Cook oysters until they are opaque or the liquid starts to boil. Try not to overcook the oysters.