

# BBQ Oyster Grill

<http://bbgoystergrill.com>

## BBQ Oyster Sauce – Crème Fraiche with Sambal Oelek and Chives

Sambal Oelek is a south Asian condiment. This recipe makes enough sauce for six large oysters. It doesn't take a lot of sauce to flavor oysters. Avoid overwhelming the delicate oyster flavors by only adding a little of the sauce.

Tools	Comment
Small mixing bowl	
Zester	
Paring knife	

Amount	Ingredient	Comment
2 Tb	Crème Fraiche	
1	Lemon, zest	Zest from one lemon
1 Tb	Lemon, juice	
1 Tb	Chives	Finely chopped
1 Tsp	Sambal Oelek	
Varies	Kosher salt	To taste
Varies	Black pepper	To taste

### Instructions:

1. In a small mixing bowl, mix all the ingredients except the salt and pepper.
2. Add salt and pepper to taste, or if required, add more Sambal Oelek for more heat.
3. Add ¼ to ½ Tsp to each oyster as they are cooking.
4. Cook oysters until they are opaque or the liquid starts to boil. Try not to overcook the oysters.