

BBQ Oyster Grill

<http://bbgoystergrill.com>

BBQ Oyster Sauce – Garlic Butter with Romano Cheese (Courtesy of Nick's Cove, Marshall, CA)

It doesn't take a lot of sauce to flavor oysters. Avoid overwhelming the delicate oyster flavors.

| Tools | Comment |
|---------------|---------|
| Mixing bowl. | |
| Whisk | |
| Cheese grater | |

| Amount | Ingredient | Comment |
|--------|------------------------|--|
| ½ Cup | Butter, unsalted | Room temperature, or better yet, barely melted |
| 4 Tb | Pecorino Romano cheese | Grated |
| 1 Tb | Garlic, minced | |
| 1 Tsp | Pepper, black | Fresh ground |
| 1 Tsp | Lemon juice | |
| 1 Tsp | Parsley, flat leaf | Chopped |
| Pinch | Pepper, white | To taste |
| Pinch | Kosher salt | To taste |
| Pinch | Cayenne | To taste |

Instructions:

1. Whisk together all ingredients.
2. Add ¼ to ½ Tsp to each oyster as they are cooking.
3. Cook oysters until they are opaque or the liquid starts to boil. Try not to overcook the oysters.