

BBQ Oyster Grill

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Oyster Sauce – Ghee and Sambal Oelek with Lemon Zest

Ghee is toasted clarified butter. Sambal Oelek is a south Asian condiment. This recipe makes enough sauce for about one dozen oysters. It doesn't take a lot of sauce to flavor oysters. Avoid overwhelming the delicate oyster flavors.

Tools	Comment
Zester	
Measuring spoons	

Amount	Ingredient	Comment
2 Tb	Ghee	Softened
1 Tsp	Sambal Oelek	Or to taste
¼ Tsp	Lemon zest	

Instructions:

1. Soften the ghee, and then mix in the Sambal Oelek and lemon zest.
2. Add a ¼ to ½ Tsp of the sauce 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.