

BBQ Oyster Grill

<http://bbqoystergrill.com>

Oyster Sauce – Marshall Store BBQ Sauce (Courtesy of Marshall Store, Marshall, CA)

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

Tools	Comment
Pepper grinder	
Blender	

Amount	Ingredient	Comment
1 Cup	Ketchup	
½ Cup	Marshall Store Janis's Chipotle Sauce	See the recipe for Janis's Chipotle Sauce in the list
1-2 cloves	Garlic	
1 Tb	Horseradish sauce	
2	Limes	Juiced
Pinch	Kosher salt	To taste
Pinch	Black pepper	To taste

Instructions:

1. Blend all ingredients.
2. Add 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.