

BBQ Oyster Grill

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BBQ Oyster Sauce – Nam Pric Pao with Crème Fraische

This is milder version of Nam Pric Pao with butter. Nam Pric Pao is a Thai condiment. I can be very spicy.

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. This recipe makes enough for four oysters.

Tools	Comment
Mixing bowl.	
Whisk	
Measuring spoons	

Amount	Ingredient	Comment
1 Tb	Crème Fraische	
½ Tsp	Nam Pric Pao sauce	

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 simmer. Try not to overcook the oysters.