

# BBQ Oyster Grill

<http://bbqoystergrill.com>

## BBQ Oyster Sauce – Parsley Garlic Butter

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

Tools	Comment
Mixing bowl	
Whisk	
Garlic press	
Pepper grinder	

Amount	Ingredient	Comment
½ Cup	Butter, unsalted	Room temperature, or better yet, barely melted
½ Cup	Parsley	Chopped
2 cloves	Garlic	Minced
1 Tsp	Lemon juice	
Pinch	Pepper, black	Ground, to taste
Pinch	Kosher salt	To taste
Pinch	Cayenne	To taste

### Instructions:

1. Whisk together 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.