

BBQ Oyster Grill

<http://bbgoystergrill.com>

BBQ Oyster Sauce

(Courtesy of The Station House Café, Point Reyes Station, CA) Makes 2 1/2 cups, or enough sauce to dress a bushel of oysters.

Tools	Comment
Sauce pan	
Cutting board	
Knife	
Measuring cups	
Measuring spoons	

Amount	Ingredient	Comment
1-1/2 Cups	Ketchup	
1 Cup	Onion, chopped	
1 Cup	Water	
¼ Cup	Sugar, brown	
2 Cloves	Garlic, minced	
2 Tb	Vinegar, white wine	
2 Tb	Worcestershire sauce	
2 Tb	Lemon juice	
1 Tb	Olive oil	
1 Tb	A-1 sauce	
1 Tsp	Dijon mustard	
¼ Tsp	Salt	To taste

Instructions

1. In a sauce pan, saute garlic and onion in oil until golden.
2. Add remaining ingredients and simmer for one hour.
3. Keep warm until you are ready to use it.
4. Add ½ to 1 Tsp to each oyster as they are cooking.