

BBQ Oyster Grill

<https://bbqoystergrill.com/>

Oyster Sauce – Szechuan-Tasmanian Pepper Oil with Lemon Zest

This recipe makes enough sauce for about two dozen oysters. To avoid overwhelming the delicate oyster flavors, just add a little sauce.

Tools	Comment
Small mixing bowl	Safe for microwave
Cutting board	
Knife	
Zester	
Spice grinder, or mortar and pestle	

Amount	Ingredient	Comment
½ Cup	Canola oil	Or other neutral flavored oil
4 Tb	Butter	
2 Tsp	Szechuan pepper	
2 Tsp	Tasmanian pepper	
4 ea	Thai chiles, or chile de arbol	Use dried chiles
½ Tsp	Lemon zest	

Instructions:

1. Place the canola oil and butter into a microwave-safe mixing bowl.
2. Zest a lemon, and set the zest aside.
3. Place the Szechuan pepper, the Tasmanian pepper, and the Thai chiles into the spice grinder, and then grind into a medium mixture.
4. Add the pepper/chile mixture to the oil, and then heat the mixture carefully making sure not to scorch the oil or butter. For example, heat it in intervals of 5 to 10 seconds four or five times.
5. Add the lemon zest to the canola oil/butter/pepper/chile mixture, and then stir to mix them. Let the mixture stand for several minutes before using to let flavors meld. At this point, you can strain the sauce through a tea strainer; however, the longer you leave the spices in the oil, the more intense the flavor will be. Store the sauce in the refrigerator.
6. Add a ¼ to ½ teaspoon of the lemon-pepper oil (oil only, no spices) to the oysters or other shellfish as they are cooking on the grill. If you are cooking them in an oven, put the oil in the oysters or shellfish before putting them in the oven.
7. Cook oysters or shellfish until they are opaque or the liquid starts to bubble. Try not to overcook the oysters or shellfish.