

BBQ Oyster Grill

<http://bbqoystergrill.com>

BBQ Oyster Sauce – Butter and Garlic and White Wine Reduction

This sauce takes a little while to prepare, but it is well worth it according to those who have tried it.

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 about three dozen oysters.

Tools	Comment
Mixing bowl.	
Measuring spoons	
Measuring cups	
Sauté pan	
Knives	
Cutting board	

Amount	Ingredient	Comment
3 Tb	EVOO	
2 Tb	Garlic	Minced
2	Shallots	Small, finely chopped
1 Tb	Butter	Unsalted
1 Cup	White wine	Dry, for example, Chardonnay
2 Tb	Clam juice	
3 Tb	Crème fraiche	
1 Tb	Tomato paste	
1 Tb	Nam Prik Pao	Thai condiment
1 Tb	Parsley	Washed, spun, and finely chopped
¼ Tsp	Sriracha Hot chili sauce	To taste

Instructions:

1. In a bowl, mix together thoroughly the crème fraiche, tomato paste, and Nam Prik Pao.
2. In a sauté pan, pour 3 Tb of EVOO.
3. When it is hot, add the garlic and shallots.
4. When the shallots become translucent, add the butter and stir to mix it into the garlic and onions.
5. Add the white wine, clam juice, and parsley.
6. Reduce the sauce to one half its volume, stirring constantly, about 5 minutes
7. Take pan off heat, and add the Sriracha sauce to taste.
8. Shuck your oysters and add ½ to 1 Tsp in each oyster as they are cooking on your grill.
9. Cook oysters until the liquid and sauce starts to simmer. Try not to overcook the oysters.