

BBQ Oyster Grill - Recipes

<http://bbqoystergrill.com/>

BBQ Oysters w/ pork jowl bacon and cheddar cheese

This recipe makes enough sauce for one dozen oysters

Tools	Comment
Shellfish cooking rack	
½ Sheet pan	
Frying pan	
Knife	
Cutting board	
2 small bowls	Bacon fat, bacon pieces
1 medium bowl	Cheese
Pepper mill	
Cheese grater	

Amount	Ingredient	Comment
¼ lb	Pork jowl bacon	Or any bacon
½ Cup	Shredded cheddar cheese	Mild, medium, or sharp, as you prefer
1 Doz	Medium oysters, on the half shell	Any size will work, but it's easier to BBQ medium oysters.

Instructions:

1. Turn on your grill, or have your charcoal BBQ lit previously. Look for a range of 350-450 degrees.
2. Fry the bacon to a crispy state, and chop it to small pieces on the cutting board.
3. Preserve some of the bacon fat in a small bowl, and place the bacon pieces in another small bowl.
4. Grate the cheddar cheese and place it in a bowl.
5. Place your shellfish cooking rack on ½ sheet pan.
6. Shuck your oysters and place them on to the shellfish cooking rack.
7. Carry your tray of oyster to your grill, and set the rack on the grill.
8. After about 5 to 10 minutes, check to see if all the oysters are bubbling.
11. Place the bacon bit in each of the oysters, and allow the oysters to cook in the fat making sure that they don't stick to the shells.
12. After the oysters have cooked for a few minutes, add the cheese.
13. Cook until the cheese is melted nicely, and add a few grinds of pepper, and then serve the oysters. To serve the oysters, you can place the shellfish cooking rack back on the ½ sheet pan and serve from there.