

CHAR-GRILLED OYSTERS

SERVES: 4 TO 6

PREP TIME: 30 MINUTES

GRILLING TIME: 2 TO 4 MINUTES

SPECIAL EQUIPMENT: OYSTER KNIFE

- 2 dozen large, fresh oysters
- Lemon wedges
- Hot sauce
- Cocktail sauce

1. Grip each oyster, flat side up, in a folded kitchen towel. Find the small opening between the shells near the hinge and pry it open with an oyster knife. Try not to spill the delicious juices, known as the "oyster liqueur," in the bottom shell. Cut the oyster meat loose from the top shell and then loosen the oyster from the bottom shell by running the oyster knife carefully underneath the body. Discard the top, flatter shell, keeping the oyster and juices in the bottom, deeper shell.
2. Prepare the grill for direct cooking over high heat (450° to 550°F).
3. Spoon some of your favorite dipping sauce on top of each oyster (recipes follow).
4. Brush the cooking grates clean. Grill the oysters, shell sides down, over **direct high heat**, with the lid closed as much as possible, until the oyster juices start to bubble and the edges curl, 2 to 4 minutes. Using tongs, carefully remove the oysters from the grill. Serve with lemon wedges, hot sauce, cocktail sauce, and your favorite dipping sauce.

GARLIC-THYME BUTTER

MAKES: ENOUGH FOR 2 DOZEN OYSTERS

- ¼ cup (½ stick) unsalted butter, divided
- 1 tablespoon minced garlic
- 2 teaspoons sherry vinegar
- ¼ cup white wine
- 2 teaspoons minced fresh thyme
- ¼ teaspoon kosher salt

1. In a small skillet over medium heat, melt 1 tablespoon of the butter and sauté the garlic until it starts to brown, about 2 minutes. Add the vinegar and wine and simmer until the sauce reduces by half, about 2 minutes. Remove from the heat, whisk in the remaining butter, and stir in the thyme and salt.



GRAPEFRUIT-BASIL AIOLI

MAKES: ENOUGH FOR 2 DOZEN OYSTERS

- ¼ cup mayonnaise
- 1 tablespoon chopped fresh basil
- 1½ teaspoons finely grated grapefruit zest
- 2 teaspoons fresh grapefruit juice
- 1 teaspoon minced garlic
- ¼ teaspoon kosher salt

1. In a small bowl combine the ingredients and mix thoroughly.

GORGONZOLA-TOMATO SAUCE

MAKES: ENOUGH FOR 2 DOZEN OYSTERS

- 1 tablespoon unsalted butter
- 1 tablespoon minced shallot
- 1 teaspoon minced garlic
- ½ cup vegetable juice
- 2 teaspoons prepared horseradish
- ½ teaspoon kosher salt
- ¼ cup crumbled Gorgonzola cheese

1. In a small saucepan over medium heat, melt the butter and sauté the shallot and garlic for about 2 minutes. Add the vegetable juice, horseradish, and salt. Bring the sauce to a simmer and then remove it from the heat. After you've added the sauce to the oysters, sprinkle the cheese on top, and then grill.

GROCERY LIST: CHAR-GRILLED OYSTERS

MEAT/POULTRY/SEAFOOD

- 2 dozen large, fresh oysters

FRESH PRODUCE

- 2 lemons

CONDIMENTS

- 1 jar hot sauce
- 1 jar cocktail sauce

SPECIAL EQUIPMENT

- Oyster knife

Garlic-Thyme Butter

FRESH PRODUCE

- 6 medium garlic cloves
- ¼ ounce fresh thyme

OIL AND SPICES

- ¼ teaspoon kosher salt

CONDIMENTS

- 2 teaspoons sherry vinegar

DAIRY

- ¼ cup (½ stick) unsalted butter

WINE/BEER/SPIRITS

- ¼ cup white wine

Grapefruit-Basil Aioli

FRESH PRODUCE

- ¼ ounce fresh basil
- 1 grapefruit
- 2 medium garlic cloves

OIL AND SPICES

- ¼ teaspoon kosher salt

CONDIMENTS

- ¼ cup mayonnaise

Gorgonzola-Tomato Sauce

FRESH PRODUCE

- 1 small shallot
- 2 medium garlic cloves

OIL AND SPICES

- ½ teaspoon kosher salt

CONDIMENTS

- 2 teaspoons prepared horseradish

DAIRY

- 1 tablespoon unsalted butter
- ¼ cup crumbled Gorgonzola cheese

OTHER

- ½ cup vegetable juice