



Charbroiled Oysters

Drago's Seafood Restaurant

15 ounces butter
5 ounces margarine (can withstand higher temperatures than butter)
2 tablespoons finely chopped garlic
¼ teaspoon Italian seasoning
¼ teaspoon freshly ground black pepper
¼ cup grated Parmesan cheese
¼ cup grated Pecorino Romano cheese
1 tablespoon finely chopped parsley
18 to 24 oysters, freshly shucked on the half shell

Melt the butter and margarine in a small saucepan. Remove from the heat and stir in the garlic, Italian seasoning and pepper. In a small bowl, combine the Parmesan and Romano cheeses with the parsley.

Heat a gas or charcoal grill to high heat. Place the oysters on the half shell on the grill. Spoon seasoned butter on each oyster, then sprinkle with the cheese mixture. Cook the oysters about 5 minutes until they puff up and their edges curl. The internal temperature should reach 160 degrees.

Remove from the grill and top with any additional seasoned butter. Serve with French bread.