



LOUISIANA  
+ COASTAL COOKING +

wyes  PBS

## **Grilled Oysters with Hot Garlic Butter**

**Nathan Herring**

**Brightside Oysters**

2 sticks (1/2 lb) butter

5 large cloves of garlic, peeled and finely minced

2/3 cup (about a third of a bunch) finely chopped parsley

1/4 cup Mexican hot sauce (or more to taste)

18 freshly shucked oysters on the half shell

1/2 cup grated Parmesan cheese

Heat the butter briefly until partially melted. Combine the butter, garlic, parsley and hot sauce in a small bowl. Pour any liquor off the oysters, then top each one with a large spoonful of the garlic butter.

Heat a gas or charcoal grill to high heat. Carefully place the oysters on the grill, then dust with Parmesan cheese. Place the cover on the grill and cook the oysters about 6 to 8 minutes until the sauce bubbles and caramelizes. Cooking time will depend on the heat of the grill.

Remove from the grill and serve with French bread.