



AMERICAN RIVERS
TOUR
2017



SIMPLE GRILLED OYSTERS

Adapted from a recipe by Chef Anita Lo
(serves 4)

20 medium oysters (Bluepoint or other local varieties)

1 pound butter, softened

3 garlic cloves, finely diced

1 tbsp. parsley, finely chopped

1 tbsp. chives, minced

zest of 1 1/2 lemons

2 Calabrian Chili Peppers (or other jarred small hot peppers)

2 cups kosher salt

fine sea salt to taste

Large stainless steel bowl or aluminum roasting pan, large enough to place over 20 oysters on grill

Prepare your fire or grill to the hot coal stage. Meanwhile, scrub and shuck oysters. Discard top shells and reserve oyster in shell.

To make compound butter: In a mixing bowl, stir together the softened butter, garlic, chives and parsley with a fork until well blended. Reserve at room temperature.

Put 1/2 teaspoon of compound butter on top of each oyster and carefully place each oyster on top of grill. Cover oysters with mixing bowl or roasting pan so they can capture the smoke from the fire. Cook for 3 minutes or until butter is bubbling.

To serve: form a small mound of Kosher or other coarse salt on the plate or platter for each oyster. Place oysters in center of salt mounds and garnish each with sliced pepper ring and a pinch of good sea salt. Decorate the plate with herb flowers.