

Big Green Egg.
The Ultimate Cooking Experience™



Grilled Oysters with Roasted Garlic, Basil, & Parsley Banner Butter

Ingredients

A dozen fresh oysters (the fresher, closer-to-home you can get the better!)
6 Tbsp – a little more than half a package – slow-cultured, Roasted Garlic Basil & Parsley Banner Butter
1 lemon, cut into slices or wedges
3 Tbsp fresh chives, roughly chopped

Method

Set the EGG for direct cooking without the convEGGtor at 425°F/218°C.

Take your Roasted Garlic Basil & Parsley Banner Butter out of the fridge and set aside in a small bowl.

Carefully shuck the oysters with a small knife (an oyster knife with a rounded tip and a work glove on the hand grasping the oyster is a good choice for novice shuckers). Remove the top, flat shell and discard. Place the rounded (bowl side of the shell) side with the oyster on a Perforated Cooking Grid.

Place the Perforated Grid in the EGG and then add a half tablespoon of softened Roasted Garlic butter to each oyster.

Close the lid and EGG for 4 or 5 minutes until the oysters are bubbling (not rubbery). The butter should be completely melted and beginning to caramelize on the shell when done.

Remove from the EGG and move the oysters to a serving plate with the lemons. Squeeze a few wedges/slices onto the oysters and then scatter the chives across the plate.