

Grilled Oysters on the EGG

Recipe courtesy of Bryan Rackley

Ingredients

4 sticks of unsalted butter
1½ cups finely chopped flat leaf parsley with stems
¾ cups finely chopped mint
1 tbsp finely chopped fennel frond
1 tbsp chopped jalapeno (seeded)
½ tbsp lemon zest
2½ tbsp minced garlic (do it yourself; don't buy that stuff in the jar!)
1 tbsp minced shallot
1 tbsp lemon juice
2 tbsp apple cider vinegar
10 dashes hot sauce

Dry Spices

½ tbsp black pepper
1 tsp crushed red pepper
1 tsp clove
Toast these gently in a dry pan and then grind. Then add:
2 tbsp kosher salt
1 tsp Urfa chile
Combine all of the spices.

Method

"It's best to leave your butter out for a while to soften. Cut about 75% of the butter into chunks and put in a sauce pan over low heat. Let it melt down most of the way and then transfer all of your ingredients to a food processor; add the un-melted butter in first, so it's at the bottom. Blast it for 20-25 seconds, or as long as it takes to get everything incorporated. Feel free to add another pinch or two of crushed red pepper at this point as well. I like the way the larger pieces look once the mixture turns green. Now that your mixture is well blended, pour it into a quart container and into the fridge to harden. It should be ready to use within a couple of hours, but if you can do it the day before, I'd recommend it."

For your oyster selection, I'd suggest something larger, from the Gulf Coast, with low salinity. It's easier to add salt than take it away. Alabama and Louisiana often have larger, farmed oysters that are great for the grill. You don't want something too petite either or they will get dry."



Set the EGG for direct cooking at 250°F/121°C. Place the shucked oysters on a perforated grill pan or directly on the grid.

“I like to cook oysters at a slightly lower temperature to to keep the shells from burning. 250°F is perfect, and it still only takes about 5 minutes to have them ready.”

“Place a spoonful of your butter on the shucked oysters and grill until the butter starts to melt and caramelize. Move them to a serving vessel with a nice bed of rock salt; that will help them stay warm. Sprinkle just a tiny pinch of Maldon salt on each oyster, and they are good to go. Then sit back and watch people sing your praises because you know how to work an EGG!

