

Smoke-Roasted Florida Oysters and Clams

Recipe courtesy of Steven Raichlen

4 tbsp (½ stick) unsalted butter, cut into 4 pieces, divided
8 strips bacon, cut into ¼ inch slivers
1 bunch scallions, thinly sliced
2 jalapenos, seeded and minced
¼ cup dill or parsley, minced
1 cup white wine
16 fresh oysters in the shell
16 fresh cherrystone clams in the shell
Hot sauce, for serving (optional)

To make the oyster filling, melt 1 tbsp butter in a skillet. Add the bacon, scallions, and jalapenos, and cook over medium heat until the bacon is crisp and the mixture is golden brown. Stir in the dill.

Set the EGG for direct cooking without a convEGGtor at 500°F with wood chunks or chips.

Shuck the oysters, discarding the top shells. Pass the knife under each oyster to loosen it from the bottom shell, but try not to spill any of the juice. Arrange the oysters in a shellfish rack or on a wire rack, again, taking care not to spill the juices. Place a spoonful of the bacon mixture in each shell. Save some for the clams.

Place the clams in a grill basket or a disposable aluminum foil pan.

Return the remaining bacon mixture to the stovetop. Reheat over medium heat. Add the wine and cook until the wine is reduced. Whisk in remaining butter. Keep warm.

Place the oysters on their shellfish rack on the grill grate. Roast for 5 minutes or until just cooked – the bacon mixture will begin to sizzle.



Remove the oysters from the grill and replace with the clams in grill basket. Cook for about 3-4 minutes or until the clams open. Discard any clams that fail to open. Toss the clams into the bacon and wine mixture and stir. Season with hot sauce, if desired.

