

Fiery Oysters on the Half Shell

Serves: Six to Twelve (6 - 12)

4 Dozen Oysters 2 Tbsp Butter
1/4 C Louisiana Hot Sauce 1/2 tsp Garlic Salt
1/4 C Scallions Minced 1/2 C Red Bordeaux Wine
2 Tbsp Fresh Lemon Juice 1/2 tsp Paprika
1 tsp White Pepper 1 Tbsp Fresh Parsley (minced)

Directions:

Thoroughly scrub oyster clean of dirt. Shuck the oysters over a small mixing bowl to catch the juices. Discard top shell and gently free the oyster from the bottom shell but leave it in the shell. Place on a platter and refrigerate for one hour. In the small mixing bowl, combine with the oyster juices, Louisiana hot sauce, red Bordeaux wine, scallions, lemon juice, butter, white pepper, and garlic salt. Microwave for one minute then stir and microwave for an additional minute. Refrigerate for one hour. Remove from refrigerator and stir.

Gently spoon a very small amount of sauce onto each oyster. Sprinkle lightly with fresh minced parsley and paprika. Place on an ice covered platter and serve.

This recipe was courtesy of the Maine Aquaculture Innovation Center. Get more recipes at: www.maineaquaculture.com or www.maineaquaculture.org