

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Grilled Oysters

BY CHEF MARTY SLAVIN

**(Yields 16 oysters)
Ingredients**

16 oysters in shell
2 cloves minced garlic
3 tbsp. olive oil
3 tbsp. unsalted butter
1 tsp. lemon juice
½ tsp. chili flakes
or Tabasco sauce
¼ tsp. salt
Black pepper to taste
1 tbsp. finely minced parsley

Directions

Preheat the grill to high.

Make the sauce. Heat a small sauce pan medium-low heat. When hot, add the olive oil and the butter. Add the garlic and sauté until fragrant; about 30 seconds. Add the lemon juice, chili pepper flakes, salt, pepper and parsley. Turn off heat.

Place the oysters on a very hot, preheated grill and cook until the oysters are slightly open. Quickly remove the oysters. Hold an oyster in an oven mitt and use a shucking knife to pry the oysters open.

Spoon sauce into each oyster and return to the grill. Grill for 4-5 additional minutes.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED