

Chef Dylan's Oyster Pan Roast

Ingredients:

- Blue Point oysters
- 1 Tbl butter
- Clam juice
- Pinch of paprika
- Pinch of celery salt
- Dash of Worcester sauce
- Dash of chili sauce (Dylan uses sriracha)
- Heavy cream or half of half

Instructions:

Note that from the time that they hit the pan, the oysters cook quickly (3 minutes maximum) so it's important to have all of your ingredients ready

- Melt butter in a pan over medium high heat
- Add clam juice and a bit of the liquor from your oysters
- Add your oysters (without liquor)
- Add a pinch of paprika, celery salt, a dash Worcester, chili sauce, and pepper to the pan
- You know that the oysters are cooking when the edges start to curl
- Flip your oysters with a spoon
- Add a splash of heavy cream or half and half to the sauce and turn down the heat. Be careful not to cook too high so that the sauce doesn't break
- When finished, put a piece of toast in the bottom of a bowl, put oysters on top and pour some sauce over the oysters
- Finish with paprika and fresh cracked pepper