

Zeffert and Gold Grilled Oyster Recipes

Parmesan Garlic Butter Sauce

- 1 stick melted butter
- 1 Tbl minced garlic
- 2 Tbl shredded parmesan cheese
- 1 tsp chopped parsley
- Slap Ya Momma Hot Sauce
- Panko bread crumbs

Instructions

- Mix together butter, minced garlic, parmesan cheese, and parsley
- Put oysters on a grill that is heated to a medium high heat (the heat needs to be high enough to penetrate the shells)
- Grill until liquid is bubbling, about 3-4 mins
- Top with hot sauce and bread crumbs and cook for one more minute

Buffalo Blue Cheese

- 4 oz hot sauce
- 2 oz melted butter
- Blue cheese crumbles
- Chopped celery

Instructions:

- Combine hot sauce with butter
- Place oysters on a grill that is heated to a medium to high heat (the heat needs to be high enough to penetrate the shells)
- Sprinkle blue cheese on top of each oyster followed by 1 tsp of hot sauce on each one
- Cook for a few minutes until cheese begins to melt and sauce starts bubbling
- One minute before pulling off the grill top with celery

Maryland Bloody Mary

- 4 oz Bloody Mary mix
- 2 oz melted butter
- Fresh lemon juice
- Chopped cilantro

Instructions

- Combine Bloody Mary mix with melted butter
- Place oysters on a grill that is heated to a medium to high heat (the heat needs to be high enough to penetrate the shells)
- Add 1 tsp Bloody Mary mixture on top of each oyster
- Cook 3-4 minutes until liquid starts to bubble
- Top with a squeeze of lemon juice and some cilantro garnish