
Grilled Oysters with Asian Compound Butter

Description

Chef's Tip: Hold the oyster with an oven mitt or kitchen towel, flat side up, cupped side down. Insert a butter knife into the oyster and twist. Then slide the tool between the shells, open and enjoy!

Total time: 35 min Yield: 4 servings

Ingredients

8 oz salted butter (room temperature)
2 Tbsp garlic (minced)
2 Tbsp ginger (minced)
2 Tbsp red curry paste
2 cup cilantro (washed, rough chopped)
2 cup Thai basil (washed, stems removed)
1 lemon (zested, juiced)
1 Tbsp Sriracha (optional)
1/2 Tbsp fish sauce
plastic wrap
24 fresh oysters (pre-shucked or frozen half shell)
1 cup salt (optional, presentation only)

Prep Time: 20 min Cooking Time: 15 min Total Time: 35 min

Instructions

Place the butter, garlic, ginger, curry paste, cilantro, Thai basil, lemon zest and juice, Sriracha and fish sauce into a food processor and blend until smooth. Spoon the mixture onto a large piece of plastic wrap and roll it into a 1½" thick log and chill. Once firm, slice the butter into rounds.

Using pre-shucked fresh oysters or frozen half shell oysters, place a half-dollar-size-round of the compound butter on top of each oyster.

Preheat the grill to high. Place the oysters, cup side down, on hot grill and grill for 2 to 3 minutes until cooked. Place grilled oysters onto a serving plate, on a bed of salt, if desired, add a squeeze of lemon and enjoy with a glass of Pinot Grigio.

Recipe brought to you by:

Chef Ryan Covert