

# **BLEU'S DRAGO'S STYLE CHARBROILED OYSTERS RECIPE**

## **THE SAUCE:**

## **INGREDIENTS:**

1. **2 STICKS KERRYGOLD PURE IRISH BUTTER. (UNSALTED BUTTER, VERY SOFT)**
2. **1 TEASPOON KOSHER SALT**
3. **1 TEASPOON FRESHLY GROUND BLACK PEPPER**
4. **1 TABLESPOON OF MINCED GARLIC (OR DOUBLE THE AMOUNT OF MY ROASTED GARLIC**
5. **1/2 TEASPOON CAYENNE**
6. **1 TEASPOON WHITE PEPPER**
7. **2 TEASPOONS LEMON JUICE**
8. **2 TEASPOONS OF DARK BROWN SUGAR**

## **GARNISH FOR THE COOKED OYSTERS:**

1. **4 TABLESPOONS MINCED ITALIAN PARSLEY (FOR GARNISH WHEN OYSTERS**
2. **2-10 OZ. BAGS OF SARGENTO "ARTISAN BLENDS" PARMESAN & ROMANO**

## **INSTRUCTIONS TO MAKE THE SAUCE:**

MELT THE BUTTER.

ADD SALT, BLACK PEPPER, CAYENNE, WHITE PEPPER, GARLIC, SUGAR, TONY'S AND LEMON JUICE. COOK TOGETHER UNTIL COMBINED AT MEDIUM HEAT. REMOVE FROM STOVE. SET ASIDE

## **FOR THE OYSTERS:**

1 DOZEN LARGE FRESHLY SHUCKED OYSTERS ON THE HALF SHELL (LOUISIANA IF POSSIBLE. I BUY AND SHUCK MY OWN, THE ONLY WAY)

MAKE A DOUBLE BATCH OF THE SAUCE, ABOVE

SARGENTO "ARTISAN BLENDS" PARMESAN & ROMANO TO FINISH (LISTED IN THE INGREDIENTS)

MINCED ITALIAN (FLAT LEAF) MINCED PARSLEY FOR GARNISH FINISH (LISTED IN THE INGREDIENTS)

FRESH GRILLED GARLIC BREAD  
LEMON WEDGES

## **GRILLING THE OYSTERS:**

HEAT A CHARCOAL OR GAS GRILL UNTIL VERY, VERY HOT. PLACE THE OYSTERS ON THE HOTTEST SPOT ON THE GRILL AND LET THEM COOK IN THEIR OWN JUICES FOR A FEW MINUTES, JUST UNTIL THEY START TO BUBBLE AND THE EDGES CURL. TOP EACH WITH A GENEROUS PORTION OF THE SAUCE, ENOUGH TO FILL UP THE SHELL. WHEN THE BUTTER STARTS TO BUBBLE AND

**SIZZLE, SPRINKLE EACH OYSTER WITH A TEASPOON OR MORE OF SARGENTO “ARTISAN BLENDS” PARMESAN & ROMANO (TO YOUR PLEASURE). LET THE OYSTERS GO UNTIL THE SAUCE ON THE EDGES OF THE SHELLS GETS NICE AND BROWN AND THE CHEESE IS MELTED WITH A LITTLE COLOR. GARNISH WITH MINCED PARSLEY.**

**SERVE WHILE STILL SIZZLING WITH LEMON WEDGES AND FRESH BREAD.**

