

SCHRAMSBERG

RECIPE

SPICY BUTTERED OYSTERS ON THE HALF SHELL

*Recipe by Anee Winters
Modern Southern Cook*

PAIR WITH:
BLANC DE BLANCS

INGREDIENTS

4 tablespoons softened, unsalted butter

1 clove garlic, minced

¼ teaspoons salt

1 teaspoon red pepper flakes

1½ teaspoon lemon juice

1 teaspoon dried parsley flakes

1 tablespoon grated parmesan cheese

12 shell-on fresh oysters



PREPARATION

- In a small bowl, combine all ingredients, except oysters.
- Spoon the mixture into a piece of plastic wrap and shape into a log.
- Tightly seal it inside the plastic wrap and place into the freezer for 10 minutes.
- While the butter is firming, carefully open the oysters to create oysters on the half shell.
- Carefully place a small slice of the firmed compound butter onto each exposed oyster.
- Place on a preheated grill on high heat.
- Close the lid.
- Cook for 6 minutes.
- Serve immediately