
Grilled Oysters

From the Kitchen of Brett Broussard

1/2 cup softened unsalted butter
2 tablespoons finely chopped garlic
1 teaspoon freshly ground black pepper
1 tablespoon Italian seasoning
18 large oysters, freshly shucked on the half shell
1 ounce grated Parmesan cheese
1 ounce grated Pecorino Romano cheese
2 teaspoons finely chopped parsley
1 tablespoon green onions
pinch of red chili flakes

Heat a gas or charcoal grill to high heat. In a small saucepan gently melt 1/2 cup of unsalted butter with 2 tablespoons finely chopped garlic, 1 teaspoon freshly ground black pepper, and 1 pinch of dried oregano. Reserve in a small bowl. Place 18 large oysters on the half shell right over the hottest part of the grill. The oyster shouldn't be cut loose from the shell as they can slip and fall right the grill. Spoon enough of the seasoned butter over the oysters so that some of it will overflow into the fire and flame up a bit. The oysters are ready when they puff up and get curly on the sides, about 5 minutes. In a small bowl, mix

together 1 ounce grated Parmesan cheese and 1 ounce of grated Romano cheese. Top the oysters with the cheese mix and 2 teaspoons of finely chopped parsley. Serve on the shells immediately.
