

## Grilled Local Oysters with Lemon-Herb Butter

Recipe by: Chef Bill Idell

Yield: 12 oysters

### Ingredients:

½ cup of salted butter

¼ cup fresh combined mixture of parsley, chives and tarragon, finely chopped

1 teaspoon shallots, finely chopped

½ teaspoon of capers, finely chopped

1 teaspoon of lemon zest

½ teaspoon of lemon juice

Salt and fresh ground pepper

1 dozen fresh local oysters

### Method of preparation:

1. Add all of the ingredients, except oysters, to a food processor, and combine until uniformly mixed and the butter is bright green.
2. Place the oysters on a hot grill, cover them with a lid (caution: to avoid popping and splattering). Grill until they begin to open, about 4-5 minutes.
3. Remove the oysters from the grill with a pair of kitchen tongs and place them on a sheet pan. (\*technique for removal: While holding the oysters with a kitchen towel, open them the rest of the way with an oyster knife, then use the knife to disconnect the oyster from its shell.)
4. Immediately place a ¼ teaspoon of the butter mixture on top each oyster, serve while still warm.