
Oysters on the Half Shell with Balsamic Vinegar and Cracked Black Pepper

*Cafe Azure Restaurant - Pittsburg, PA
Pittsburgh Chefs Cook Book - 1989*

30 Blue Point Oysters
30 teaspoons balsamic vinegar
15 black peppercorns, coarsely crushed
1/2 cup finely chopped parsley

Shuck the oysters and discard the top half shell.

Pour one teaspoon of balsamic vinegar on each oyster.

Sprinkle with cracked black pepper.

Place in a hot oven or broiler long enough to remove any chill, about 30 seconds.

Sprinkle with fresh parsley and serve.

Seafood

Per Serving (excluding unknown items): 26 Calories; trace Fat (0.7% calories from fat); trace Protein; 10g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat.