
Grilled Oysters

The Essential Southern Living Cookbook

Servings: 16

Preparation Time: 40 minutes

Start to Finish Time: 2 hours 40 minutes

8 dozen oysters in the shell, scrubbed and dried

Place firewood and/or natural lump charcoal in the base of the grill. Ignite the fuel. Once the fire has burned down, and the coals are glowing orange and white and have reached medium-high (400 to 450 degrees), place three to four dozen oysters, cupped sides down, on the grill grate. Grill, covered, until the oysters just begin to open at the wide end, 8 to 10 minutes. Discard any oysters that do not open.

Use tongs to carefully transfer the hot oysters to a serving platter, retaining as much liquid as possible. Let stand until cool enough to handle with a towel, about 10 minutes.

Using an oyster or paring knife, pry open the oysters. Discard the top shells. Place the half shells on the platter.

Serve immediately. Repeat with the remaining oysters.

Serve with Hot Pepper Vinegar (recipe under Sauces/Cooking) and Meyer Lemon-Ginger Mignonette (recipe under Sauces/Cooking)

Seafood

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .