



The “French Oyster”

A simple broiled oyster recipe -
and Mac's favorite

Makes 6 - 9 servings

Ingredients:

18 oysters

1 stick of butter, softened

4 cloves of garlic

1 shallot (optional)

1 bunch of parsley

A few sprigs of tarragon (optional)

Local Ingredient Source:

Fresh Cape Oysters

Available at your local **Mac's Seafood Market**

Preparation:

Preheat the oven to broil.

Shuck oysters, keeping oyster and liquor in the shell. Try to keep oyster from tipping over by using an oyster pan or aligning oysters so they are secure.

Thinly slice or mince the garlic cloves.

Finely dice the shallot.

Finely chop the parsley and tarragon.

Mix chopped garlic, shallot, parsley, and tarragon with the softened butter.

Spoon ½ tablespoon of the butter mixture on to each oyster. Be generous!

Broil the dressed oysters until the oyster edges curl and the liquor is just bubbling.

Depending on how far the oysters are from the broiler, total cooking time is about 2 minutes.

Its ok to undercook the oysters!

Plate and eat immediately.

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