

## **Minterbrook Charbroiled Oysters**

2-3 dozen oysters in shell

Cocktail Sauce, Garlic Butter Sauce or Seafood Dip



Keep oysters chilled until ready to grill. Scrub shells thoroughly. Place oysters cup side down on a grate over a charcoal fire. Oysters will plump and simmer in their own liquor. Shells will open when they are ready to eat. Remove oysters from grill with tongs. Remove oysters from shells. Place oysters back into cup side of shell and arrange on a tray. Serve with cocktail sauce, garlic butter sauce or your favorite seafood dip.

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