

Minterbrook Steamed Oysters

2-3 dozen oysters in the shell
1/4 cup butter



Scrub oyster shells thoroughly. Use a large, deep steaming pot (approximately 10 inches deep). Put 6 inches water in pot. Add butter and oysters. Place lid on pot and bring to a rapid boil. Reduce heat and simmer about 25 minutes or until the shells are open. Remove oysters from pot with tongs. Serve in the shell with garlic butter wine sauce.

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