

Grilled Oysters with Horseradish Butter

INGREDIENTS:

24 medium Hoods Canal oysters, the saltier the better

1 lb. unsalted butter, at room temperature

1/2 cup prepared horseradish

Zest of 1 lemon

2 T kosher salt

2 cups grated Parmesan cheese

2 tablespoon chopped chives

DIRECTIONS:

USING A RUBBER SPATULA, COMBINE BUTTER, HORSERADISH, LEMON ZEST, AND SALT IN A MEDIUM BOWL.

SHUCK EACH OYSTER AND PLACE THE OYSTERS ASIDE IN A SMALL BOWL. PUT 1 TABLESPOON OF HORSERADISH BUTTER IN EACH BOTTOM SHELL. TOP THE BUTTER WITH 1 OYSTER PER SHELL. COVER EACH OYSTER WITH 1 TABLESPOON OF PARMESAN CHEESE.

PLACE OYSTERS ON A HOT GRILL UNTIL CHEESE IS MELTED AND BUTTER IS BUBBLING. GARNISH EACH OYSTER WITH CHIVES BEFORE SERVING.

YIELD: 24 OYSTERS