



OYSTERS DESIRE

Serves 1-2

INGREDIENTS:

6 each	Fresh P&J Oysters, shucked on the half shell
4 oz.	Unsalted butter
1 T.	Garlic, pealed and chopped
½ tsp.	Kosher Salt
2 T.	Parmesan, grated
1 tsp.	Creole seasoning blend
1 T.	Parsley, Chopped
½ tsp.	Green onions, sliced
½ each	Lemon, Sliced and Roasted
½ c.	Rock Salt

INSTRUCTIONS:

Allow butter to soften at room temperature for 1 hour. Preheat Broiled on high for 20 minutes.

In a mixing bowl combine butter, garlic, salt, Parmesan, parsley and ½ teaspoon of the seasoning blend. Fill a heat resistant bowl with rock salt and place oysters in the shell on the salt. Spoon 1 T. of the butter mixture onto each oyster. Sprinkle the top of each oyster with the remaining seasoning blend. Place bowl and lemon slices in broiler on the top shelf for 6-8 minutes until nicely browned.

To serve, sprinkle with green onions and place roasted lemons in the center of the bowl.