



## Grilled Oysters

Sundowners Restaurant, mile marker 104, bayside, Key Largo -305-451-4502

<http://www.SundownersKeyLargo.com>

### Ingredients:

- ✓ 24 - 30 Fresh oysters, shucked, drained and cleaned
- ✓ ¼ cup freshly grated Parmesan cheese
- ✓ ¼ cup freshly grated pecorino Romano cheese.
- ✓ ½ cup freshly chopped Parsley

### Garlic Butter

- ✓ 1 cup butter, room temperature
- ✓ 2 tbsp garlic, chopped fine
- ✓ ½ tsp fresh ground black pepper

### Preparation:

Melt the butter with garlic and pepper in a large sauté pan. Mix Parmesan and Romano cheeses in a small bowl. Spoon some of the melted butter mixture onto each oyster. Add a pinch of cheese and a pinch of parsley to each oyster. Place oysters on grill (pre-heated to medium high)

Grill oysters until they are hot, bubbly and the cheese has begun to “puff,” approximately 6 – 8 minutes. Enjoy!

*Bobby Stoky, chef and cookbook author, is the proprietor of many Upper Keys restaurants.*