

DENE

Oysters St. George



Ingredients:

- Rock salt
- 1 dozen fresh oysters (in the shell)
- 1 stick butter (8 tablespoons, softened, divided)
- $\frac{3}{4}$ cup panko breadcrumbs
- 2 tablespoons fresh chives (finely chopped)
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest (finely grated)
- Optional: sweet paprika
- Garnish: fresh parsley (chopped), 2 to 3 wedges lemon (for serving)

Method:

1. Preheat the oven to 425 F. Add a layer of rock salt to a rimmed baking sheet or substitute dry, uncooked rice. This will keep the oyster shells from wobbling.
2. Scrub the oyster shells with a stiff brush and carefully shuck the oysters over a bowl to catch any liquids that might spill out. If some of the oyster liquor does spill out, return it to the bottom shell. Discard the top shells and arrange oysters with their liquid in the prepared baking pan.
3. In a skillet over medium heat, melt 4 tablespoons of the butter. Add the panko crumbs and cook, stirring, until the crumbs are lightly browned.
4. In a bowl, combine the remaining 4 tablespoons of softened butter with the chives, lemon juice, and the lemon zest.
5. Top each oyster with a scant teaspoon of the butter-and-chives mixture and then sprinkle each one with the buttered panko crumbs.
6. If desired, finish with a light sprinkling of paprika.
7. Bake the oysters in the preheated oven for about 8 to 10 minutes, or until the oysters are cooked through and the topping is golden brown.
8. Sprinkle with fresh chopped parsley and serve with lemon wedges.

Tip: Look at the oyster. The vast majority of oysters are going to have a cupped side and a flatter side. Hold the oyster with the flatter side up. The cupped side will hold the oyster and its liquid while you shuck.