



Southern Maryland Barbequed Oysters

from Catherine Wintermeyer

As many Circle C oysters as you can fit on the top of your grill, round sides down

1 cup of melted butter

2 tsp. chopped garlic, added while butter is melting. Do not brown!

Option 1- chopped fresh basil leaves, added last

Option 2 - drop or 2 of Frank's Red Hot cayenne pepper sauce per oyster

Grill oysters until shells start to open. Remove them with old oven mitt, keeping oysters level so as not to lose their liquor, pry up top shell(they are so hot!), return to grill and baste oysters with butter-garlic sauce with either of the chosen third ingredients until they sizzle. Serve warm with good oyster forks (smallest forks you can find). Twisting motion necessary to loosen oysters from their shell. Yumm!