



# Grilled Oysters

paired with Sémillon 2018

*Serves 4 -6*

## Ingredients

2 cups butter, softened

½ cup finely grated Parmesan cheese

¼ cup finely chopped parsley

2 garlic cloves, minced

1 tablespoon Worcestershire sauce

1 teaspoon paprika

½ teaspoon ground red pepper (or any type of ground peppercorn)

½ teaspoon hot sauce

2 dozen large fresh oysters on the half shell

## Directions

Preheat grill to 450 F. Pulse first 8 ingredients in a food processor until well combined.

Arrange oysters in a single layer on grill. Spoon 2 tsp butter mixture into each oyster; grill, uncovered, 7 minutes or until edges curl.

*Prep time 00:25 Recipe time 00:25*