



Lemon-Garlic Oysters

Ingredients

- 36 Florida oysters in the shell
- 6 ounces butter, melted
- 1/4 cup lemon juice
- 1 teaspoon salt
- 1 tablespoon chopped garlic

Preparation

Wash oysters thoroughly. Shuck and place oyster meat on deep half of shell; remove any remaining shell particles. Arrange on baking sheet, cover and refrigerate. Combine remaining ingredients in sauce pot and simmer on low heat for 10 minutes, let cool. Top each oyster with 1/2 teaspoon of butter mixture and bake in a preheated 350-degree F oven for 10 minutes or until edges begin to curl.

Yield

6 servings



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