



char grilled oysters

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Ingredients

char-grilled oysters with roquefort cheese and red-wine vinaigrette
recipe from 86 New Orleans
Chef Scott Snodgrass / One Restaurant & Lounge in New Orleans

1 cup of crumbled Roquefort cheese
1 tablespoon chopped garlic
1 tablespoon of chopped shallots
1 green onion, sliced
1/8 cup of honey
1 cup of red wine vinegar
1/2 cup of pure olive oil (not extra virgin olive oil)
Juice of 1 Lemon
1 tablespoon of kosher salt
1/2 tablespoon of ground black pepper
12 - 18 oysters on the half shell

Instructions

Combine all ingredients, except oysters, in a mixing bowl. Put oysters on the half shell, over a hot charcoal fire. I placed the oysters on a fish/vegetable rack to keep them even on a tray. It is also easy to move them on and off the grill this way. Top each oyster with 2 tablespoons of the vinaigrette and cook until edges of the oysters start to curl, about 2 minutes.