

eat oysters.
LEASE LONGER



Casamento's Chargrilled Oysters



Ingredients

1 lb. butter

2 tbsp. garlic

1 tsp. Lea & Perrins Worcestershire

Pinch of Tony Chachere's Creole Seasoning

2 tbsp. fresh lemon juice

1 tsp. parmesan cheese per oyster

Directions

1. In a sauce pan, over medium heat, melt all ingredients together. Stir until combined.
2. Grill oysters on half shell on grill until oysters curl on ends and start to thicken.
3. Then add 1 tsp. parmesan cheese per oyster. Cook until melted.
4. Baste with butter mixture several times while cooking.