



eat oysters,
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LEASE LONGER

Drago's Charbroiled Oysters



Ingredients

- 2 lbs. butter, softened
- ½ cup finely chopped fresh garlic
- 1 tbsp. black pepper
- 1 tsp. dried Italian seasoning
- 6 doz. oysters on the half shell
- 1 cup grated parmesan and romano cheeses, mixed
- 3 tbsp. chopped parsley

Directions

1. Mix butter with the garlic, pepper, and Italian seasoning.
2. Heat a gas or charcoal grill and put oysters on the half shell right over the hottest part. Spoon the seasoned butter over the oysters enough so that some of it will overflow into the fire and flame up a bit.
3. The oysters are ready when they puff up and get curly on the sides. Sprinkle the top with grated parmesan, romano and then parsley. Serve on the shells immediately with hot french bread.

Serves eight to twelve normal people, or two serious oyster fanatics.

