

GRILLED OYSTERS WITH GRAPEFRUIT AND A HINT OF CAYENNE

This recipe is offered to you by Baudouin Millet to enhance your Chablis Grand Cru Les Preuses.

INGREDIENTS

1/2 GRAPEFRUIT

8 OYSTERS

I TBSP VEGETABLE OIL

½ RED ONION FINELY

2 MINCED GARLIC CLOVES

4 FINELY CHOPPED RED PEPPER

I TBSP HONEY

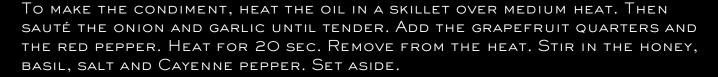
4 COFFEE SPOON BASIL

4 COFFEE SPOON SALT

1/8 COFFEE SPOON GROUND CAYENNE PEPPER

2 COFFEE SPOONS CHOPPED FRESH PARSLEY

PREPARATION



Place the oysters on a baking sheet flat side up, and put into a fairly hot oven for 3-5 min. until the oysters begin to open. Take them out, and using a potholder to hold the oysters, pry off the top shell with a sharp knife.

Place I tsp of condiment and I grapefruit segment in each oyster. Grill the oysters 3-5 min. or until heated through. Sprinkle with parsley. Serve immediately.

