

GRILLED OYSTERS WITH GRAPEFRUIT AND A HINT OF CAYENNE

THIS RECIPE IS OFFERED TO YOU BY BAUDOIN MILLET TO ENHANCE YOUR
CHABLIS GRAND CRU LES PREUSES.

INGREDIENTS

½ GRAPEFRUIT

8 OYSTERS

1 TBSP VEGETABLE OIL

½ RED ONION FINELY

2 MINCED GARLIC CLOVES

¼ FINELY CHOPPED RED PEPPER

1 TBSP HONEY

¼ COFFEE SPOON BASIL

¼ COFFEE SPOON SALT

1/8 COFFEE SPOON GROUND CAYENNE PEPPER

2 COFFEE SPOONS CHOPPED FRESH PARSLEY



PREPARATION

TO MAKE THE CONDIMENT, HEAT THE OIL IN A SKILLET OVER MEDIUM HEAT. THEN SAUTÉ THE ONION AND GARLIC UNTIL TENDER. ADD THE GRAPEFRUIT QUARTERS AND THE RED PEPPER. HEAT FOR 20 SEC. REMOVE FROM THE HEAT. STIR IN THE HONEY, BASIL, SALT AND CAYENNE PEPPER. SET ASIDE.

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 1 TSP OF CONDIMENT AND 1 GRAPEFRUIT SEGMENT IN EACH OYSTER. GRILL THE OYSTERS 3-5 MIN. OR UNTIL HEATED THROUGH. SPRINKLE WITH PARSLEY. SERVE IMMEDIATELY.