

Broiled Garlic Oysters Recipe

Yields 4 Servings

Ingredients

- 24 Oysters, On The Half Shell
- 1 Tbls arsley, Chopped Fine
- Salt
- 4 oz Butter
- Pepper
- 3 Cloves Garlic
- 6 Green Onions

Instructions

1. Place the oysters on the broiler tray.
2. Preheat the broiler.
3. Crush the garlic.
4. Chop the green onions very fine.
5. Combine the butter, salt to taste, pepper to taste, crushed garlic, chopped
6. green onions and chopped parsley in a saucepan over low heat.
7. Cook, stirring frequently, until the butter is melted.
8. Spoon the mixture over the oysters.
9. Place the broiler tray in the broiler until the oysters have been warmed through (2-3 minutes).
10. Serve warm.