



BUTT RUB® ROASTED OYSTERS

INGREDIENTS

Fresh Oysters on half shell	Butt Rub® BBQ Seasoning
Hot Sauce	Lemon Juice
Parmesan Cheese	

DIRECTIONS

1. Shuck oysters on half shell.
2. Squeeze lemon juice on top of oyster in half shell.
3. Add a dash of hot sauce to taste.
4. Sprinkle [Butt Rub® Barbeque Seasoning](#) on top.
5. Top with Parmesan Cheese.
6. Roast in 475 degree oven approximately 10-15 minutes until cheese is brown and liquid is almost evaporated.

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