



Grilled Whole Oysters

Makes 12 servings

Forget about shucking! Cooking whole oysters on the grill is easy and delicious.

Ingredients

One dozen Alaska oysters (or more if preferred), raw in the shell

1 lemon

PHOTO COURTESY OF LEXA MEYER



Directions

Preheat the grill to high.

Place oysters on the grill with the flat part of the shell, the cup, facing up.

As the oysters open, remove from the grill, pry the top shell off and discard. Be careful handling as the shells will be very hot.

Leaving oysters with their juices in the shells, place them on a serving platter with sliced lemon or a mignonette sauce.

When the oysters have cooled for several minutes, they are ready to eat.



Pacific oysters, *Crassostrea gigas*, while not native to Alaska, grow very well in Alaska's cold, nutrient-rich waters. Because cold water stops maturation of the oysters, high-quality meaty oysters are available year-round. The Pacific oyster shell is elongated, thick, rough and sometimes sharp. The inside of the shell is white with purple streaks. They are also known as "Pacific cupped oysters" due to the shell's rounded shape.

To find out where to buy oysters locally, please visit the farm-to-table mariculture directory at the link below. This recipe is courtesy of the East Coast Shellfish Growers Association.

alaskaseagrant.org/aquaculture

