

# Barbecued Oysters

2 dozen *medium sized oysters*

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1 *egg yolk*

1 tbsp *water*

½ stick *melted butter*

½ tsp *sugar*

½ tsp *Creole style flavored salt*

1 tsp *red paprika*

1 tsp *Dijon mustard*

1 tbsp *plain yoghurt*

1½ tbsp *grated Parmesan cheese*

*Tabasco sauce*

Melt butter in microwave (about 25 seconds). In a small sauce pan, heat water and egg yolk over medium to high heat. Stir constantly with a small whisk; do *not* whip.

The moment the yolk starts curdling, remove from heat and slowly add the butter in a steady stream while continuing to stir.

When the butter has been incorporated into the egg

and the sauce has turned into a smooth emulsion, add seasonings and stir until evenly blended.

Shuck oysters. Do *not* drain liquids. Add about ½-1 teaspoon of sauce to each oyster and barbecue or bake until fully cooked (about 10min).

**Variation:** For Oysters Rockefeller, add about one teaspoon of wilted spinach leaves and one teaspoon of sauce per oyster. Then sprinkle with grated Parmesan cheese and a small flake of butter prior to baking at 370°F.