

HARISSA BUTTER GRILLED OYSTERS

2 dozen oysters

HARISSA BUTTER

Yield 14 oz

1/2 TBS.	chili powder
4 oz.	ancho chili paste (prepared)
8 each	piquillo peppers (canned)
1 tsp.	caraway seed, toasted
1 tsp.	coriander seed, toasted
1 tsp.	cumin seed, toasted
1 1/2 each	lemons, juiced
2 cloves	garlic
8oz	butter, softened

- Toast spices until fragrant.
- Place spices in a blender and blend until spices are ground.
- Add the rest of the ingredients to the blender and blend until smooth
- Place softened butter in a standing mixer bowl.
- Using the paddle attachment, whip the butter on medium speed for 2 minutes
- With mixer on slowly pour harissa into butter.
- Mix until harissa is fully incorporated.
- This can be made ahead of time and refrigerated.

GARNISH

1 pound	smoked bacon, rendered, crispy, and small diced
1/2 cup	chives, minced

OYSTERS

2 dozen	large west coast oysters, shucked
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- Shuck oysters, discard top shell.
- Remove the foot on the bottom of the oyster attached to the bottom shell
- Make sure oysters are shucked clean and there are no shell fragments.
- Keep oysters on the half shell
- Place shucked oysters on a sheet tray.
- Place oysters on a 500-degree grill.
- Top each oyster with 1-2 tablespoons of butter (depending on the size of the oyster)
- Close lid to grill and allow oysters to cook 2-3 minutes, butter should be bubbly.
- Remove oysters and place on a serving platter with rock salt (to keep them from sliding around)
- Top oysters with crispy bacon and chives.

