



GREEN CHILE BUTTER GRILLED OYSTERS

Yield: 24 oysters



- ½ pound butter, unsalted, softened
- 6-8 hatch chiles*, roasted, peeled, and chopped
- 1 lime, zested and juiced
- ¼ cup cilantro, chopped
- ½ tsp chile powder
- 2 TBS shallot, minced
- 1 tsp salt
- ½ tsp ground black pepper
- 4 ounces manchego cheese, finely grated

Place all ingredients in a bowl. Using a spatula, mix all ingredients except the manchego cheese until thoroughly blended. Set the chile butter aside or refrigerate for later use.

**Tip: If you can't get Hatch chiles, substitute Pueblo or Anaheim chiles.*

24 large oysters, preferably from the West Coast, shucked and on the half shell

Preheat a grill until hot. Place oysters on the half shell on a sheet tray. Add 1 Tablespoon of the chile butter to the top of each oyster. Place oysters on the hot grill over high heat. When butter is melted and bubbly, pull oysters off and top with grated manchego cheese. Serve hot.

