



CAPE COD SHUCKED OYSTERS

The Cape and Islands Chefs Association is a local chapter of the American Culinary Federation. It provides camaraderie and community and resources and logistical support to chefs and chef partners.

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BBQ OYSTERS PARMESAN WITH LINGUICA AND PICKLED RED PEPPERS

FROM MICHAEL J BERIAU, CEC AAC, VICE PRESIDENT CAPE AND ISLAND CHEFS

INGREDIENTS

12 jumbo or 24 medium/large raw oysters in the shell

1 cup shredded parmesan cheese

1 ½ cups heavy mayonnaise

¼ cup small diced pickled or roasted red sweet pepper

1 lemon, zest and juice

4 oz. chorizo sausage, broiled, chilled and small diced or julienne (reserve 2 Tbsp for garnish)

¼ cup chopped flat Italian parsley

3 tsp black pepper

DIRECTIONS

- Pre-heat gas grill to high (or very hot kettle grill)
- Scrupulously scrub oyster with a stiff vegetable food grade brush under cold water and remove any barnacles
- Place oysters, rounded side down, on a broiler pan
- Place in pre-heated grill and close cover
- BBQ for 5 – 7 minutes, remove, chill until they can be touched
- The oyster will now open very easily with an oyster knife. Using the oyster knife, loosen the oyster from the top shell, keeping the par-broiled oyster intact in the bottom shell
- Discard the top shell
- Combine the rest of the ingredients in a stainless steel bowl until blended to make the parmesan blend
- Top each oyster with approximately 2 Tbsp parmesan blend
- Place oysters back on the broiler pan and back on the grill
- Close grill cover and BBQ for 5 – 7 minutes or until just bubbly
- Parmesan mixture can be made 2 – 3 days ahead and refrigerated.

NOTES

Serve on 4 plates of your choice, large enough to arrange oysters in a nice pattern.

Place a bed of shredded colorful greens on each plate. Red and green cabbage would be beautiful. Top with 3 oysters per plate.

Garnish oysters with reserved chorizo.

Serves 4.