



JERRY'S GRILLED OYSTERS WITH BUTTER SAUCE

24 Hood River oysters (or your favorite local, fresh, variety)

- 1 Tbs. fresh chives, finely chopped
- 6 shallots, minced
- 3/4 cup dry white wine
- 1 lb. unsalted butter, cut into 1-inch thick pieces
- Salt and pepper, to taste
- Hungarian paprika

Combine shallots, chives and wine in saucepan over medium heat and cook until reduced by half. Remove from heat and cool slightly. Whisk in the butter, 1 piece at a time, until sauce is smooth. Season to taste with salt and pepper, and keep warm over double boiler of warm (not boiling) water.

Place the oysters on the grill of a very hot charcoal, gas or briquette fire, and close lid, cook until the shells open. Remove oysters to a serving platter, being careful not to spill natural juices. With an oyster knife take off top shell and spoon one teaspoon of the sauce over each oyster. Sprinkle lightly with paprika.

Serves 6

