INGREDIENTS

- 2 tablespoons plus 2 tsp. fresh lime juice
- 2 tablespoons olive oil
- 1 tablespoon tequila
- 1 teaspoon minced cilantro
- 1 teaspoon coarse sea salt or kosher salt
- 1/4 teaspoon freshly ground black pepper
- 24 farm-raised oysters on the half-shell, juices retained
- 4 tablespoons unsalted butter, softened
- 2 tablespoons mayonnaise
- 1 canned chipotle chili in adobo sauce, minced, plus 1 1/2 tsp. sauce
- 1 teaspoon minced fresh lime zest
- At least 2 cups rock salt for lining platter
- Canola-oil cooking spray

METHOD

Whisk 2 TBSP lime juice with olive oil, tequila, cilantro, 1/2 tsp. salt, and the pepper in a bowl. Add oysters and their juices, reserving bottom shells. Chill oysters 30 to 45 minutes and then drain, reserving about 1 1/2 cups marinade.

Meanwhile, soak shells in water for 30 minutes. Drain on a kitchen towel and pat dry. Preheat gas or charcoal grill to very hot (you can hold your hand 1 to 2 in. above the grill only 1 to 2 seconds).

In a small bowl, whisk together butter, mayonnaise, chili and sauce, lime zest, remaining 2 tsp. lime juice, and remaining 1/2 tsp. salt. Set glaze aside.

Spread rock salt over the bottom of a platter large enough to hold oysters in a single layer. Arrange oyster shells on a large baking pan and spray insides lightly with cooking spray.

Position half of the shells on the grill (place between the bars so they won't roll over). Heat shells 30 seconds. Spoon 1 oyster into each shell with 1 TBSP marinade and cook (close lid on gas grill) until juices are bubbling, 2 to 3 minutes. Drizzle a teaspoon of glaze onto each oyster and cook 30 seconds more. Using tongs, carefully transfer oysters to platter and nestle them into the salt. Grill remaining oysters the same way. Serve immediately.
INGREDIENTS

- 2 TBSP + 2 tsp fresh lime juice
- 2 TBSP olive oil
- 1 TBSP tequila
- 1 tsp minced cilantro
- 1 tsp coarse sea salt or kosher salt
- 1/4 tsp freshly ground black pepper
- 24 farm-raised oysters on the half-shell, juices retained

- 4 TBSP unsalted butter, softened
- 2 TBSP mayonnaise
- 1 canned chipotle chili in adobo sauce, minced, + 1 1/2 tsp sauce
- 1 tsp minced fresh lime zest
- At least 2 cups rock salt for lining platter
- Canola-oil cooking spray

Whisk 2 TBSP lime juice with olive oil, tequila, cilantro, 1/2 tsp. salt, and the pepper in a bowl. Add oysters and their juices, reserving bottom shells. Chill oysters 30 to 45 minutes and then drain, reserving about 1 1/2 cups marinade.

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Grilled Oysters with Chipotle Glaze

Meanwhile, soak shells in water for 30 minutes. Drain on a kitchen towel and pat dry. Preheat gas or charcoal grill to very hot (you can hold your hand 1 to 2 in. above the grill only 1 to 2 seconds).

In a small bowl, whisk together butter, mayonnaise, chili and sauce, lime zest, remaining 2 tsp. lime juice, and remaining 1/2 tsp. salt. Set glaze aside.

Spread rock salt over the bottom of a platter large enough to hold oysters in a single layer. Arrange oyster shells on a large baking pan and spray insides lightly with cooking spray.

Position half of the shells on the grill (place between the bars so they won't roll over). Heat shells 30 seconds. Spoon 1 oyster into each shell with 1 TBSP marinade and cook (close lid on gas grill) until juices are bubbling, 2 to 3 minutes. Drizzle a teaspoon of glaze onto each oyster and cook 30 seconds more. Using tongs, carefully transfer oysters to platter and nestle them into the salt. Grill remaining oysters the same way. Serve immediately.

GRILLED OYSTERS WITH CHIPOTLE GLAZE

INGREDIENTS
- 2 TBSP + 2 tsp fresh lime juice
- 2 TBSP olive oil
- 1 TBSP tequila
- 1 tsp cilantro, minced
- 1 tsp coarse sea salt or kosher salt
- 1/4 tsp freshly ground black pepper
- 24 farm-raised oysters on the half-shell, juices retained
- 4 TBSP unsalted butter, softened
- 2 TBSP mayonnaise
- 1 canned chipotle chili in adobo sauce, minced, + 1 1/2 tsp sauce
- 1 tsp minced fresh lime zest
- At least 2 cups rock salt for lining platter
- Canola-oil cooking spray

Recipe on back...

... GRILLED OYSTERS WITH CHIPOTLE GLAZE

Whisk 2 TBSP lime juice with olive oil, tequila, cilantro, 1/2 tsp. salt, and the pepper in a bowl. Add oysters and their juices, reserving bottom shells. Chill oysters 30 to 45 minutes and then drain, reserving about 1 1/2 cups marinade.

Meanwhile, soak shells in water for 30 minutes. Drain on a kitchen towel and pat dry. Preheat gas or charcoal grill to very hot (you can hold your hand 1 to 2 in. above the grill only 1 to 2 seconds).

In a small bowl, whisk together butter, mayonnaise, chili and sauce, lime zest, remaining 2 tsp. lime juice, and remaining 1/2 tsp. salt. Set glaze aside.

Spread rock salt over the bottom of a platter large enough to hold oysters in a single layer. Arrange oyster shells on a large baking pan and spray insides lightly with cooking spray. Position half of the shells on the grill (place between the bars so they won’t roll over). Heat shells 30 seconds. Spoon 1 oyster into each shell with 1 TBSP marinade and cook (close lid on gas grill) until juices are bubbling, 2 to 3 minutes. Drizzle a teaspoon of glaze onto each oyster and cook 30 seconds more. Using tongs, carefully transfer oysters to platter and nestle them into the salt. Grill remaining oysters the same way. Serve immediately.