



**BARBEQUED OYSTERS - CATTLE BOYZ STYLE (Honey Hot / Original)**

- 1 tbsp. unsalted butter
- 1 tsp. minced garlic
- 2 tbsp. freshly squeezed lemon juice
- 2 tbsp. Cattle Boyz Original or Honey Hot
- 12 fresh oysters

In a small sauce pan over medium heat, cook the butter and garlic, stirring occasionally, until the garlic aroma is obvious and the butter begins to brown, 2 to 3 minutes. Remove from the heat and add the lemon juice and Cattle Boyz. Mix well.

To open the oysters, grip each oyster flat side up in a folded kitchen towel. Take oyster knife and pry open at the small opening near the hinge. Try not to drain the juice from the shell. Run the oyster knife gently under the body to loosen from the shell. Discard the flatter (top) shell, keeping the oyster in the bottom (deeper) shell.

Spoon 1/2 teaspoon of the sauce over each oyster. Grill the oysters directly over high heat. When the sauce boils inside the shells, after 2 to 3 minutes, cook for 1 to 2 minutes more. Serve warm.