
OYSTERS ON THE GRILL

There's no vodka in here to speak of, but we had to include this as a great accompaniment to our [Bloody Mary Flight](#).

Ingredients:

1 stick	Unsalted butter
1 T	Fresh basil, chopped
1 T	Fresh tarragon, chopped
1 T	Fresh thyme, chopped
1 T	Freshly squeezed lemon juice
1 t	Lemon zest
36	Fresh large oysters, in the shell, scrubbed
2	Cloves garlic, minced
	Salt to taste

Directions:

1. Prepare a medium hot fire.
2. Melt butter in saucepan. Stir in herbs, garlic, juice, zest and salt to taste. Set aside.
3. Inspect oysters to make sure they are all tightly closed. Discard any that are not.
4. Place oysters directly onto grill and cook until they open slightly, about 4 to 6 minutes. Using an oven mitt to protect your hands, remove the top shells. Discard any oysters that refuse to open.
5. Drizzle a little herb butter into each oyster and enjoy.

