

# Garlic Butter Oysters

## ANOTHER FRESH SEAFOOD IDEA

*Posted November 8, 2011*

Garlic, butter, oysters....need we say more?

- 24 oysters in shell
- 2 teaspoons pressed or minced garlic
- 4 tablespoons chopped fresh parsley
- 2 tablespoons butter
- 4 tablespoons fresh bread crumbs

Shuck oysters and reserve deeper shells. Combine garlic and parsley. Place oysters in reserved shells in a bed of rock salt. Place 1/2 teaspoon garlic/parsley mix on top of each oyster. Place 1/2 teaspoon crumbs over each. Top each with 1/4 teaspoon butter. Broil about 4 inches from heat source until oysters are done and crumbs are brown, about 8 to 10 minutes. Serves 4.

From: [Mariner's Menu: 30 Years of Fresh Seafood Ideas](#)

Contributed by [Joyce Taylor](#)