



## Barbecued Oysters with Bacon and Garlic Butter

 Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



115 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 cup butter unsalted softened (1 stick)
- 1 tablespoon juice of lemon freshly squeezed
- 1 teaspoon garlic minced
- 24 dozens oysters
- 0.5 cup barbecue sauce prepared
- 8 strips bacon crumbled cooked

### Equipment

bowl

grill

## Directions

In a small bowl, mix together butter, lemon juice, and garlic; set aside.

Preheat a grill: If using a charcoal grill, make a fire in your grill with the coals placed off to one side. When the coals are completely covered in gray ash, hold your hand about 5 inches above the grill grid; count how many seconds you can comfortably leave it there. When you can hold it there for 3 to 4 seconds, you have medium heat and are ready to grill. If you are using a gas grill, heat the grill for 15 minutes with the lid closed. Before beginning to cook, reduce the temperature by turning the knobs to medium-high.

Place oysters on grill near, but not directly over, coals. Top each oyster with 1 teaspoon barbecue sauce and 1 teaspoon butter mixture. Cook until oysters start to ruffle around the edges and juice is bubbling, 2 to 3 minutes.

Sprinkle oysters with bacon and serve.

## Nutrition Facts

 **PROTEIN 7.44%**  **FAT 74.7%**  **CARBS 17.86%**

## Properties

Glycemic Index:2.5, Glycemic Load:0.02, Inflammation Score:-2, Nutrition Score:2.3791304496319%

## Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 115.35kcal (5.77%), Fat: 9.67g (14.88%), Saturated Fat: 5.52g (34.49%), Carbohydrates: 5.2g (1.73%), Net Carbohydrates: 5.09g (1.85%), Sugar: 4.01g (4.46%), Cholesterol: 26.74mg (8.91%), Sodium: 215.82mg (9.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.17g (4.33%), Zinc: 1.3mg (8.64%), Vitamin A: 266.36IU (5.33%), Vitamin B12: 0.32µg (5.32%), Selenium: 3.54µg (5.06%), Copper: 0.1mg (4.84%), Vitamin B3: 0.66mg (3.32%), Phosphorus: 28.55mg (2.85%), Vitamin E: 0.36mg (2.42%), Vitamin B1: 0.03mg (2.29%), Vitamin B6: 0.04mg (2.11%), Potassium: 63.19mg (1.81%), Vitamin B2: 0.03mg (1.48%), Iron: 0.26mg (1.46%), Manganese: 0.03mg (1.46%), Vitamin D: 0.16µg (1.09%), Magnesium: 4.03mg (1.01%)