



Grilled Oysters

 Gluten Free  Dairy Free  Low Fod Map

READY IN



45 min.

SERVINGS



8

CALORIES



87 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 servings champagne mignonette
- 8 servings basil-garlic butter sauce
- 8 servings hot sauce
- 96 dozens oysters

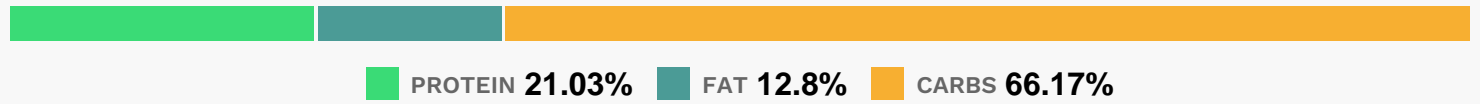
Equipment

- grill
- oven mitt

Directions

- Scrub oysters under running water; discard any that are open and do not close within a few seconds.
- Grill oysters over high heat (400 to 500°F)
- about 5 minutes, until shells open slightly. Pry off top shell, using oven mitts to protect hands from hot shells and liquid. Discard top shell, and loosen meat from bottom shell.
- Place on a serving tray, and serve immediately with hot sauce, Champagne Mignonette, and Basil-Garlic Butter Sauce.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:5.7791304970565%

Nutrients (% of daily need)

Calories: 86.9kcal (4.34%), Fat: 0.29g (0.44%), Saturated Fat: 0.08g (0.5%), Carbohydrates: 3.35g (1.12%), Net Carbohydrates: 3.14g (1.14%), Sugar: 2.67g (2.97%), Cholesterol: 6.72mg (2.24%), Sodium: 272.93mg (11.87%), Alcohol: 9.47g (100%), Alcohol %: 7.07% (100%), Protein: 1.06g (2.13%), Zinc: 6.72mg (44.81%), Copper: 0.5mg (24.84%), Vitamin B12: 1.47µg (24.5%), Iron: 1.37mg (7.59%), Selenium: 3.61µg (5.15%), Potassium: 156.59mg (4.47%), Magnesium: 17.83mg (4.46%), Phosphorus: 38.51mg (3.85%), Manganese: 0.05mg (2.49%), Calcium: 23.24mg (2.32%), Vitamin B2: 0.03mg (1.76%), Vitamin B6: 0.04mg (1.75%), Vitamin B3: 0.3mg (1.52%)