



Roasted Oysters with Green Chile-Garlic Butter



Ingredients:

- 6 large fresh oysters, shucked
- Green Chile-Garlic Butter (recipe follows)
- ¼ cup Panko (Japanese bread crumbs)
- 2 teaspoons vegetable oil
- ⅛ teaspoon garlic powder
- ⅛ teaspoon kosher salt
- ⅛ teaspoon ground black pepper
- ½ cup sliced green onion
- French bread, to serve

Green Chile-Garlic Butter

- 2 cups unsalted butter, softened
- 2 (4-ounce) cans diced green chiles, drained and patted dry
- 1 teaspoon garlic powder
- ¼ teaspoon kosher salt

Method:

1. Preheat oven to 425°.
2. Arrange oysters in an oyster-baking container. Top each oyster with 1 tablespoon Green Chile-Garlic Butter.
3. Bake until oysters begin to curl around the edges, about 8 minutes. Remove from oven. Increase oven temperature to broil.
4. In a small bowl, toss together breadcrumbs, oil, garlic powder, salt, and pepper. Sprinkle oysters with breadcrumbs mixture. Add ⅓ cup Green Chile-Garlic Butter to well.
5. Broil on middle rack of oven until lightly browned, about 2 minutes. Sprinkle with green onion. Serve immediately with bread and additional Green Chile-Garlic Butter.

Green Chile-Garlic Butter

1. In a medium bowl, beat all ingredients with a mixer at medium speed until combined. Spoon into a small bowl. Serve immediately, or cover and refrigerate until ready to serve.