



Grilled Oysters on the Half Shell

Servings: 4

Wine Pairing:

Active Cooking Time: 1 Hour

Ingredients

12 each	Oysters, medium sized, rinsed and scrubbed
2 ounces	Pancetta, diced
1 Each	Sweet Onion, halved lengthwise and sliced lengthwise
3 Tablespoon	White Wine
1 small chunk	Parmesan Reggiano
3 sprigs	Flat Leaf Parsley, rough chopped
6 each	Chives, cut in half
2 each	Lemons, cut into wedges

Method of Preparation

1. Preheat your grill
2. In a sauté pan over medium heat render the pancetta until crisp
3. Add the onions and cook until caramelized
4. Add the white wine and scrape any particles that have stuck to the pan
5. Roast the oyster whole in the shell on the grill they pop open on their own.
6. Once they pop open, top the oyster with the onion and pancetta mixture and then with a healthy amount of Parmesan Reggiano.
7. Continue to grill until the cheese just starts to melt.
8. Remove from grill and finish with parsley and chives.
9. Serve with lemon wedges.