

Big Green Egg Grilled Oysters with Pink Peppercorn Mignonette

This is an easy and delicious way to cook oysters, but make sure that the oysters you purchase are fresh and still alive. To ensure freshness, tap the top of the shell with your fingers. If the oyster is still alive, it will shut its shell tightly; if it does not, discard it. Prior to grilling, keep the oysters in the refrigerator. Store them with the cupped-shell side down so that the liquid does not leak out, or they will become dry. After grilling, discard any unopened oysters, as this is an indication that the oyster is not safe to eat. This dish can be served as an appetizer or main course. Just remember that the cooking time will vary depending on the size of your oysters.

Ingredients

½ cup champagne vinegar
¼ cup minced shallots
1 tablespoon pink peppercorns, crushed
¼ cup minced fresh chervil or fresh flat-leaf parsley
48 fresh oysters

Set the EGG for direct cooking with a perforated grid at 500°F.

To make the sauce, combine the vinegar, shallots, peppercorns, and chervil in a small bowl and refrigerate.

Place the oysters on the grid. Close the lid of the EGG and grill for 3 to 4 minutes, until the shells open and release steam. Transfer to a platter. If you have any oysters that do not open, try cooking for a minute or two longer. If they still do not open, discard, as they are not edible. For each oyster, remove the top lid of the shell and separate the oyster from the bottom shell, but do not remove it.

Spoon 1 teaspoon of the sauce over each oyster. Serve the oysters immediately in their shells. Serves 4