



## CHARDONNAY BUTTER OYSTERS

Chardonnay, butter and oysters - the flavors of each are synonymous with fine dining. Like many other fantastic combinations, it is very simple to put them all together successfully.

Pairs well with McWilliams Hanwood Estate® Chardonnay

### *Serves Four*



- 48 opened oysters, on the shell
- 1 cup Chardonnay
- 2 scallions, finely minced
- 1 teaspoon ground black pepper
- 1 cup unsalted butter, diced
- 1/2 cup parsley, chopped

### *In the kitchen*

Make sure the oysters are washed and clean. Pour the wine into a saucepan and bring to the boil. Meanwhile, trim and finely mince the scallions, add them to the wine along with the pepper and simmer for 2 minutes. Remove from the heat and swirl in the butter to melt and combine with the wine

### *At the barbecue*

Put the oysters on the open slats about 6-8 at a time. Spoon some of the butter mixture over them and sprinkle over the chopped parsley. The liquid needs to be just bubbling to indicate the oysters are ready to serve. Do not boil or overcook as they shrink easily.

### *At the table*

These oysters are best served around the barbecue. Lift them onto napkins and offer to family and guests. The oysters easily slip out of the shell and onto the tongue. Have a container handy for the empty shells.

If you have any butter mixture left over, store it for use later over fish or chicken. Reheat it in a saucepan or in the microwave.

Recipe courtesy of Peter Howard

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