

**OVERALL time: 47 mins**

# CHS x Fat Bastard Grilled Peri Peri & Lime Butter Oysters

Something extra special and a little spicy, perfectly pairing **Cape Herb and Spice's Peri Peri rub** and Fat Bastard's delicious chardonnay!

Metric

**Number of servings : 8**

## ingredients

### For the compound butter

- 150 g butter, room temperature
- 2 Tbsp fresh parsley, finely chopped
- 1 large shallot, very finely minced
- 2 cloves garlic, finely grated
- 1 whole lime, zest & juice
- 1 Tbsp **Cape Herb and Spice Portuguese Peri Peri Rub**

### For the oysters

- 24 fresh oysters

### For serving

- fresh lime wedges
- crusty bread

### Special Equipment

- braai/bbq with lid

**THIS IS WHAT YOU WILL NEED TO DO**

## PREP TIME: 45 mins | COOKING TIME: 2 mins

Prepare braai in advance.

### For the compound butter:

Combine all ingredients in a medium sized bowl.

Season well with **Cape Herb & Spice Portuguese Peri Peri Rub**.

Mix thoroughly.

### To prepare the oysters:

Line a baking tray with coarse sea salt or scrunched up tinfoil.

The scrunched up tinfoil is economical and creates nooks and crannies to hold the shucked oysters upright so that juices do not spill out.

With a dish cloth in one hand, use it to hold the oyster firmly.

Using an oyster shucking knife in the other hand, place the tip of the shucking knife at the base of the hinge.

Wiggle the knife in between the two shells.

Twist the knife using pressure, then gently, lever the knife upwards, to prise the hinge open.

Sweep the knife under the top shell to release the oyster meat and separate the top from the bottom.

Place all shucked oysters on the prepared baking tray.

### To cook:

Depending on the size of your oysters, scoop a rough teaspoon of compound butter onto each oyster.

Scrape leftover butter into a little cast iron frying pan to melt on the braai.

This is heaven served with crusty bread for plenty of dipping and swishing.

Using tongs, carefully transfer oysters to the braai.

Place them onto the grid, mindfully keeping them level, so that the oyster's juices and the compound butter stay safely in the shell.

Cover with the lid and braai for 2 minutes.

Transfer oysters to a serving platter lined with something to keep them level.

### To serve:

Salt, seaweed, hardwood charcoal... get creative with whatever looks beautiful and keeps those delicious buttery oysters upright.

Serve with lime wedges and some crusty bread alongside the extra melted butter.

Pair with a glass of FAT bastard Chardonnay and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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