

# FRESH BRIE BBQ OYSTERS

DIFFICULTY | BEGINNER



**YIELDS**  
12 SERVINGS



**PREP TIME**  
5 MIN



**COOK TIME**  
10 MIN



**TOTAL TIME**  
15 MIN



## INGREDIENTS

- ☐ **8 OZ MARIN FRENCH CHEESE CO. PETITE BREAKFAST**
- ☐ **3 GARLIC CLOVES, GRATED**
- ☐ **1 TSP FRESH OREGANO, FINELY CHOPPED**
- ☐ **2 TSP FRESH DILL, FINELY CHOPPED**
- ☐ **2 TSP FRESH PARSLEY, FINELY CHOPPED**
- ☐ **1 TSP RED PEPPER FLAKES**
- ☐ **LEMON ZEST FROM 1 LEMON**
- ☐ **SALT AND PEPPER TO TASTE**
- ☐ **1 DOZEN GRILLER SIZED OYSTERS (SMALLS)**

## STEPS

1. Mix all prepped ingredients together with the Petite Breakfast until well incorporated.
2. Fire up the grill and slowly melt the cheese mixture on low (you don't want the oils in the cheese to separate) you just want the mixture to be slightly melted and spreadable.
3. Shuck your griller-sized oysters and place on the grill. Top with the softened cheese mixture and continue grilling for 5 minutes or so, just until the very edges of the oysters and cheese are slightly browned. Serve up with some crusty bread and enjoy!

*Pizza Inspired BBQ oyster recipe courtesy of Hog Island Oyster Co. [farm chef Jamie Burgess](#)*