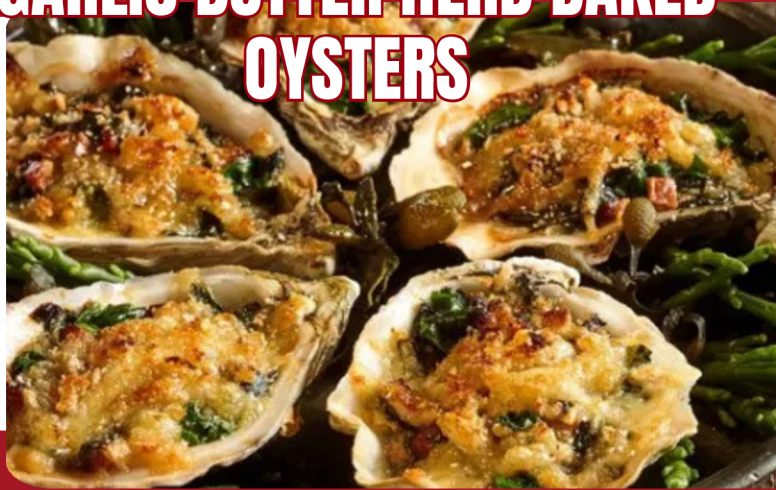


Ingredients:

- 12 fresh oysters, shucked (keep shells)
- 4 tbsp Oliverde Black Garlic Olive Oil
- 4 tbsp butter, melted
- 2 cloves garlic, minced
- ¼ cup Parmesan cheese, grated
- ¼ cup breadcrumbs (Panko recommended)
- 2 tbsp fresh parsley, chopped
- 1 tbsp lemon juice
- ½ tsp red pepper flakes (optional)
- ½ tsp sea salt
- ½ tsp black pepper
- Lemon wedges, for serving

GARLIC BUTTER HERB BAKED OYSTERS



Instructions:

- Preheat broiler to high and line a baking sheet with rock salt or crumpled foil to keep oysters in place.
- In a small bowl, mix Black Garlic Olive Oil, melted butter, garlic, Parmesan, breadcrumbs, parsley, lemon juice, red pepper flakes, salt, and pepper.
- Spoon the mixture evenly over each oyster.
- Place oysters on the baking sheet and broil for 4-6 minutes, until the topping is golden brown and bubbly.
- Serve immediately with fresh lemon wedges.