

## Ingredients:

- 12 East Beach Blonde oysters, shucked
- 1 tbsp Oliverde Rhubarb Balsamic
- 2 tbsp panko breadcrumbs
- 1 tbsp melted butter
- 1 tsp chopped fresh parsley
- Pinch of salt

## Instructions:

- Preheat oven to 450°F. Place shucked oysters on a baking tray lined with rock salt (to keep them stable).
- In a small bowl, mix panko, melted butter, parsley, and a pinch of salt.
- Drizzle each oyster with a few drops of Rhubarb Balsamic and top with the breadcrumb mix.
- Bake for 6–8 minutes or until golden and bubbly.
- Serve immediately with a lemon wedge for extra brightness.

# ROASTED EAST BEACH BLONDE OYSTERS

