



Pluckin' & Shuckin' Oysters

Ingredients

Two dozen oysters, scrubbed well
Bluesman BBQ sauce
Favorite smoking wood

Directions

Heat grill to high along with your favorite smoking wood. Dip oysters in water — this will help them steam open on the grill. Place oysters on the grill, close the cover and grill until all have opened — approximately 3 to 4 minutes. Discard any that do not open.

Put a tablespoon of the Bluesman BBQ sauce on top of each oyster.
Serve immediately.

