

UNCLE FRANK'S ORIGINAL LOUISIANA SAUCE DU JOUR

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MARINATED OYSTERS

Fresh Oysters

Uncle Frank's Original Louisiana Sauce Du Jour

Freshly ground pepper

Olive oil and butter

You can use freshly shucked oysters or the kind you buy in a jar at your favorite fish market. Drain the oysters in a colander, pat dry with paper towels, then spoon Uncle Frank's Original Louisiana Sauce Du Jour and some freshly ground black pepper over them. Three tablespoons of the barbecue sauce for a cup of oysters is sufficient.

Marinate (covered) in the refrigerator for an hour, but not more than two hours.

Using half olive oil and half butter, sauté very quickly so that the oysters are still firm when served. As a first course or hors d'oeuvre, serve with fresh cucumber pickles. (See Fresh Uncle Frank's Original Louisiana Sauce Du Jour Barbecue Pickles recipe).