

Paperbark Smoked Oysters with Parsley and Oregano

Prep Time: 30 mins **Cook Time:** 8 mins **Difficulty:** Easy **Servings:** 36 servings

Source: excitedfood.com

INGREDIENTS

36 oysters (shucked and cleaned)
1/2 cup parsley
1/4 cup oregano
1 Tbs macadamia nut oil
Trace Outback salt
Trace worcestershire sauce
1/2 lemon (juiced)
8.25 inch paperbark roll

DIRECTIONS

To make the dressing:

Finely chop the parsley and oregano. Then combine them with macadamia nut oil, lemon juice, Worcestershire sauce, and Outback salt to taste.

For the oysters:

Cut the paperbark roll into small pieces (for smoking) and place them into a large baking tray with cleaned oysters. Cover the tray with aluminum foil.

Preheat grill. Place the tray onto open flames and smoke for 5 – 8 minutes.

Serve each oyster with a little dressing.

NOTES

Variations:

Add a sprinkle of chili flakes to the dressing for a spicy kick.

Substitute the oregano with thyme or rosemary for a different flavor profile.

If unable to find paperbark, then woods such as apple, cherry and alder will all work for smoking the oysters.