



## **Grilled Oysters with Chipotle-Corn Butter made with Island Gold Wild Oysters™**

### **INGREDIENTS**

24 each	Oysters
1/2 cup	Salted Butter, room temperature
1/4 cup	Creamed Corn
1/2 tbsp	Chipotle Peppers in Adobo Sauce, pureed
1/2 tbsp	Fresh Basil, chopped
to taste	Lime Zest

### **PREPARATION:**

Place butter, creamed corn, chipotle pepper puree, basil & lime zest in a mixing bowl; beat until well combined.

Place a large piece of plastic wrap onto the counter, spoon the butter mixture onto the bottom section of the plastic wrap. Roll the butter up into the plastic wrap creating a log.

Place butter into the refrigerator and chill until firm.

Heat a grill to medium-high heat; place oysters onto the grill and cook until oysters pop open.

Carefully take the oysters off the grill, remove top shell and place oysters into each bottom shell. Top oysters with a slice of butter and place onto plates or a serving platter. Serve hot.