

Traeger – Island Style Oysters

We're taking some beautiful Pacific Oysters and giving them some deep tropical flavors and that signature wood fired fun from the Traeger. Enjoy these oysters with a Mai Tai and you'll think you're on the islands. Aloha!! Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 12 BBQ Oysters

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Cook Temp: 400° - Indirect Heat

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
16 ea	Pacific Oysters	Live and chilled
1 tsp	Ginger, Fresh	Minced or Crushed
1 tsp	Garlic, Roasted	Minced or Crushed
¼ cup	Sweet Chili Sauce	
4 tbsp	Aji Mirin	
1 tbsp	Tiki Tiki, 5280 Culinary	
1 tbsp	Fire Honey, 5280 Culinary	
1 tbsp	Sweet Soy Sauce	
1/8 tsp	Chinese Five Spice	

GARNISH

1 tbsp	Chives, Fresh	Finely sliced
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Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, or any cooking tools

Make sure to keep oysters in the fridge, on ice. If in a plastic bag, keep bag open so oysters can breathe

Clean out Traeger as needed and change drip tray liner

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 400°, hit enter and hit ignite

While Traeger is heating up –

Inspect oysters for dirt and make sure they are all alive prior to cooking

Place onto the Traeger Grilling pan

Make sauce as follows

In a medium mixing bowl add

Ginger, Garlic, Sweet Chili Sauce, Aji Mirin, Tiki Tiki, Fire Honey and Chinese Five Spice

Mix well to combine and allow to sit at room temp while cooking oysters

When temp hits 400° add the Oysters (on the Traeger grilling pan) to the Traeger and close the lid

Cook for 5-7 Minutes or until shells start to open

Using heat proof gloves, carefully remove the Oyster and bring into the kitchen

With an Oyster Knife, CAREFULLY open the oysters and release the adductor muscle

Keep the oyster in the big half of the shell, being careful to save the oyster liquid

Line up the oysters against each other to stabilize them and keep them from leaking the sauce and liquid

Top each oyster with about 1 tsp of sauce

Add the Oysters back onto the Traeger and close the lid

Cook for 5-7 Minutes or until sauce and juice start to bubble

Using heat proof gloves, carefully remove the Oyster and bring into the kitchen

Garnish with finely chopped chives

Devour !!!

SHOPPING LIST

Traeger Ironwood 885
Reserve Blend Pellets
Trager Grill Basket (Grilling Pan)
Tiki Tiki, 5280 Culinary
Fire Honey, 5280 Culinary

Ace SKU – 8030462
Ace SKU – 8015887
Ace SKU - 8019502
Ace SKU – 8017400
Ace SKU - 8017719