

Jerk Broiled Oysters

Appetizer Recipe (Serves 4–6)



THYME BREADCRUMBS INGREDIENTS

¼ cup Fresh-picked thyme	¼ cup Olive oil
4 cups Panko	1 tsp. Morton® coarse sea salt

JERK BUTTER INGREDIENTS

1 lb. Unsalted butter	1 Tbsp. Paprika	1 tsp. Onion powder
1 tsp. Garlic powder	1 Tbsp. Cayenne	½ tsp. Brown sugar
1 tsp. Allspice	1 tsp. Nutmeg	½ tsp. Cumin
1 tsp. Ground cinnamon	1 tsp. Black pepper	

BROILED OYSTER INGREDIENTS

2 dozen oysters

THYME BREADCRUMBS DIRECTIONS

- 1) Toss the panko with olive oil.
- 2) Place on a baking tray and toast at 350° F for about 6 minutes, until golden brown.
- 3) Season with Morton® coarse sea salt and fold in fresh-picked thyme.
- 4) Reserve for topping.

JERK BUTTER DIRECTIONS

- 1) In a mixer using a paddle attachment, whip the butter and add all the spices. Keep at room temperature.
- 2) Reserve for topping.

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Jerk Broiled Oysters

Appetizer Recipe (continued)



BROILED OYSTERS DIRECTIONS

- 1) Grill the oysters on high heat for about 5 minutes, until they pop.
- 2) Remove the top shell, and add about 1 Tsp. of jerk butter to each oyster.
- 3) Top each oyster with thyme breadcrumbs. Serve on a bed of Morton® coarse sea salt.

SALT RATIONALE

Morton® coarse sea salt is used within the thyme breadcrumbs to garnish the oysters because it adds flavor and texture without overpowering the oysters. Serving the grilled oysters on a bed of coarse sea salt helps retain their heat and stabilizes the shell.