

Baked Oysters

First, open your oysters using whatever method you might choose. If you premade the garlic butter you can start topping them right away. If you still have to make the garlic butter place the oyster on ice or in the fridge until you're ready to top them.

Add the butter and garlic to a heavy saucepan and allow it to simmer on low for 5 minutes. After the garlic has simmered, add the seasonings and chopped parsley to the pan. Place the garlic butter mixture in a bowl and allow it to chill to harden. Stir the butter from time to time to keep all the ingredients mixed.

When the butter is somewhat hardened, add a small spoonful of the mixture to the top of each oyster.

Then sprinkle the topped oysters with grated Romano cheese. The oysters can be refrigerated after stuffing, so you can make them ahead of time. Place the oysters in a 400-degree F. oven for 15 – 20 minutes or under a broiler for 3-5 minutes.