

BBQ Oysters

Ingredients

Cups Lemon wedges for serving

Sliced bacon (optional)

12 oysters in the shell, shucked, shells and oyster liquor reserved OR bucket oysters

12 Tbsp. butter, divided

1 1/2 cups Marzetti™ Honey Barbecue Wing Sauce

Preparation

- 1. Preheat your oven to 500°F.
- Place oysters on a half shell. Top each oyster with 1 tbsp Marzetti[™] Honey Barbecue Wing Sauce and 1 tbsp butter.
- 3. Roast in the oven until bubbling, about 3-5 minutes.
- 4. Serve immediately with a wedge of lemon and topped with bacon crumbles (optional).

Marzetti Products



Marzetti Honey Barbeque Sauce 1 Gallon Bottle

Marzetti Company 380 Polaris Parkway, Suite 400 Westerville, Ohio 43082 www.MarzettiFoodservice.com The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

