



Baked oysters with togarashi butter

15 min

OR

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Serves 2-4

Ingredients

1 stick unsalted butter, softened

¼ cup togarashi spice blend

1 teaspoon lemon zest, plus 3 tablespoons lemon juice

1 teaspoon sea salt

Rock salt, for roasting

12 to 14 oysters, freshly shucked

Instructions:

Preheat oven to 450 degrees F. Beat softened butter until creamy. Add togarashi, lemon zest and juice and sea salt. Mix on high for 1 minute. Line a rimmed baking sheet with rock salt. Place oysters in a single layer on rock salt. Top each oyster with 1 teaspoon of the butter mixture. Roast in the oven until the edges of the oysters start to pull away and curl, about 10 minutes.

Enjoy!

Recipe courtesy of Washington Sea Grant.

Want to learn more about the history of oysters in the Pacific Northwest? Check out our book *Heaven on the Halfshell: The story of the Oyster in the Pacific Northwest* at <https://uwapress.uw.edu/book/9780295750781/heaven-on-the-half-shell/>

Species Group

Clams, Mussels, Oysters