

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

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