



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.
2. 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](#)