

Simple Broiled Oysters



- 1/2 cup fresh breadcrumbs made from crustless white bread
- 2 1/2 tablespoons unsalted butter
- 1/2 small garlic clove, pressed
- 1/4 teaspoon Pernod or other anise-flavored liqueur (optional)
- 12 oysters, freshly shucked and reserved on half shell with juices
- Lemon wedges

Preheat broiler. Place breadcrumbs in small bowl. Melt butter in small saucepan over medium heat. Mix in garlic and Pernod, if desired. Pour butter mixture over breadcrumbs; stir to combine. Place oysters in their shells on large rimmed baking sheet. Sprinkle breadcrumb mixture over. Broil until crumbs are golden, about 3 minutes. Transfer oysters in shells to plates. Serve with lemon wedges.



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"It was a bold man, who ate the first oyster." Jonathan Swift

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