



BARBECUED OYSTERS WITH SPARKLING BUTTER SAUCE



A little sweet, a touch briny—fresh oysters are so delicious and versatile, we can't decide how we like them best. Serves 2 to 4

Wine Pairing: étoile Brut

24 fresh oysters, shucked and left in shell
2 Tbsp shallots, minced
1 cup sparkling wine
1/3 cup sweet cream butter, brought to room temperature
1 Tbsp fennel seed, toasted and ground
1 Tbsp salt to taste

In a small pot place shallots and sparkling wine and reduce by half. Set aside to cool. In a small bowl mix all ingredients together.

Place a small dollop of butter mixture on top of each oyster. Place oyster on BBQ and cook until desired temperature.