

Black & Blue Oysters Clemson

12 Oyster, 1/2 shell
1 stick Butter, room temp
1/2 cup Cream Cheese, room temp
2 Tbs Sweet Blackening Seasoning or
Mystic Voodoo Spice
8oz Clemson Blue Cheese Crumbles
(www.clemson.edu/bluecheese)

Toasted French Bread slices for garnish
Lemon wedges for garnish

Combine the butter, cream cheese, and blackening seasoning in a small bowl and combine until thoroughly combined.

Add rock salt to a small sheet pan and place the oysters on top. Add a generous amount of the butter mixture to each oyster. Place the oysters on a grill or 8" below the oven broiler.

When the butter begins to bubble, add a tablespoon of Clemson Blue Crumbles and return to the oven or grill. When the oyster edges begin to curl and the cheese has melted, remove from the heat and let sit for 2-3 minutes. Serve with lemon wedges and toasted bread slices.

Mystic Voodoo Spice

2 tablespoons salt	1 tablespoon granulated garlic
4 tablespoons brown sugar	1 tablespoon onion powder
1 tablespoon regular paprika	3 teaspoons dried basil
1 tablespoon smoked paprika	2 teaspoons black pepper
½ tablespoon jalapeño powder	1 teaspoon Lemon Juice powder
½ tablespoon cayenne powder	1 teaspoon Lime Juice Powder

Combine all together, mix, place in an airtight container until you're ready to use...

