



The Edible Garden

Recipe featured at the *Final Festival Weekend* demonstration,
October 16

Barbeque Baked Oysters with Bacon Powder and Ararat

By: Marc Forgione, chef and co-owner, Marc Forgione

Ingredients

for the oysters

- ¼ cup all-purpose flour
- ¼ cup unsalted butter
- 1 red pepper
- 1 jalapeno pepper
- ½ red onion
- 2 tablespoon Ararat
- ¼ cup pepper jack cheese
- 2 tablespoons chopped parsley
- 2 tablespoons chopped chives
- 1 ½ cup milk
- 1 dozen shucked hummock island oysters
- 1 cup barbeque sauce

for the bacon powder

- 4 thin slices bacon

Instructions

1. Sauté the vegetables in the butter, then once soft, add the Ararat. Whisk in the flour and cook for about 1 minute on medium heat.
2. Whisk in the milk and transfer to a pot. Cook it on medium heat, stirring every minute or so for about 15 minutes (until you can not taste the flour).
3. Cover each oyster with the béchamel and brush each with the barbeque sauce.
4. Preheat oven to 350 degrees Fahrenheit. Bake 4 thin slices of bacon until crispy. Pat them dry with a paper towel and mince. Leave it in a warm place on a plate lined with a paper towel until crispy again.
5. Broil the oysters until the béchamel is bubbling (about 2-3 minutes). Sprinkle with bacon powder and a little more Ararat. Serve with lime wedges and cilantro sprigs.