
Barbecue Oysters with Ponzu & Grated Radish

Description

For years, Chef Maka would whip up this oyster recipe for his friends and family during barbecues at the beach or someone's backyard. It reminds him of summers spent with those close and dear to him.

Total time: 20 min Yield: 4 servings

Ingredients

12 large pacific oysters
1 cup Kikkoman ponzu citrus seasoned dressing & sauce
1 medium sized daikon (grated)

Prep Time: 5 min Cooking Time: 15 min Total Time: 20 min

Instructions

Heat barbecue grill on medium high and add oysters. When oysters pop or slightly open, remove from heat and open with oyster shucker. Put back onto the barbecue and cook until your desired doneness. Remove from heat and add the ponzu and lots of grated radish. Yum.

Pair with an ice cold sake to cool your palate.

Recipe brought to you by:

Chef Maka Kwon