

# Baked Oysters with Hoisin

Serves 4

*This puts a nice Asian twist on baked oysters. Some prefer to par bake the oysters in the shell to help open them up, but we find that makes for mollusk explosions and you have to wait for them to cool before you finish removing the top shell.*

## Ingredients

1/3 cup	mayonnaise
1 ea.	orange, zest finely minced
2 Tbsp.	orange juice
1 Tbsp.	lemon juice
1 Tbsp.	ginger, fresh, finely grated
2 ea.	Scallions, sliced very thin including half the greens
1 dz.	Pacific oysters, small, shucked, but left in the bottom half of the shell
	Rock salt (optional)

## Method

### Oven Temperature: 500-600 degrees

- Mix everything but the oysters and rock salt in a bowl.
- Put ½- in. layer of rock salt in a rimmed baking pan (12-in. round is perfect) and place oysters so their shells don't tip
- Put about ½ to 1 tsp. (depending on the size of the oyster) of the hoisin mixture on each oyster
- Bake in the **Sauté Zone** until the oysters are hot but still moist.

