



# Bluepoint Chargrill Oysters

A taste of New Orleans on your own grill!  
This dish will elevate your next party into something truly memorable.  
Our American grown, sustainably sourced Bluepoint oysters  
are ready to roast on the grill or in your oven.

## EASY COOKING DIRECTIONS

**KEEP FROZEN UNTIL READY TO COOK. DO NOT REFREEZE.**

This product is intended to be cooked from frozen.  
For food safety and quality, follow these cooking instructions.  
Cook to an internal product temperature of 145°F.



*Included are 6 convenient  
tin holders for oven or grill*

### GRILL



1. Preheat grill to 400°-500° F.
2. Remove frozen oysters from packaging tray and place on grill with tin holders provided.
3. Close the lid on the grill, then check every minute or so.
4. Chargrill 7 to 8 minutes or until bubbling. **Be careful not to overcook.**
5. use tongs to carefully remove oysters to serving plate and let stand 1 minute or so. **OYSTERS WILL BE VERY HOT.**
6. After cooking, slide fork under oyster and twist to separate from shell. Enjoy with your favorite hot sauce or just the way they are.

### OVEN



1. Preheat oven to 400° F.
2. Use aluminum foil to line a broiler pan.  
**IMPORTANT SAFETY STEP: Add enough water to cover the bottom of the pan. The water will reduce flare ups from any Chargrill topping that may fall off the oyster.**
3. Remove frozen oysters from packaging tray and place on foiled lined broiler pan with tin holders provided.
4. Place pan and oysters on middle rack of preheated oven for 8 minutes.
5. Turn the oven on broil, and continue to cook for an additional 5-6 minutes, or until topping is golden brown. **Be Careful not to overcook.**
6. After cooking, slide fork under oyster and twist to separate from shell. Enjoy with your favorite hot sauce or just the way they are.