

## **Grilled Oysters with Southwestern Spiked Butter and Jack Cheese**

16 oysters, scrubbed clean and shucked

½ cup butter, melted

3 cloves garlic, minced

½ t ground cumin

½ t ground coriander

¼ t chipotle chile powder

2 T lemon juice

2 T chopped cilantro

½ C grated Monterey Jack cheese

Combine melted butter and next 5 ingredients in a small bowl. Heat grill to high heat. Place oysters on the half shell directly on grill, spoon some of the butter mixture on each of the oysters and top with Jack cheese. Grill 5 minutes. Transfer grilled oysters to serving platter and garnish with additional chopped cilantro.

4 servings