

Brooks On The Water

4762 Pontchartrain Dr.

Slidell, LA 70458

Adult Restaurant & Bar (21+)

Owner: Tyra Brooks

Instagram: https://www.instagram.com/brooksonthewater?igsh=bDRsc2p5cWFqYXpw&utm%3B_source=qr

Recipe: Cajun Bayou Oysters

Ingredients

12 Gulf half-shell oysters

Creole seasoning

Red pepper flakes

Fresh Italian parsley

Minced garlic

Blackened seasoning Shredded Cheese Blend

Monterey Jack

Cheddar

Colby Jack

Asadero

Oaxaca

American cheese

Proteins:

Gulf shrimp

Louisiana crawfish tails

Additional:

Liquid Parkay

Instructions

Rinse the Gulf oysters under warm water and position them cup-side up in a baking pan.

Lightly dust each oyster with Creole seasoning, then drizzle approximately 1 tablespoon of Liquid Parkay over the top. Add ½ tablespoon of minced garlic, adjusting based on oyster size.

Prepare the cheeses blend by shredding (if not pre-shredded), then combine and distribute generously across each oyster.

Rinse the Louisiana crawfish tails and place 2–3 on each oyster, aligned with size. Devein 12 Gulf shrimp, split them lengthwise, and season with blackened seasoning. Position two shrimp pieces on each oyster.

Finely chop the Italian parsley and sprinkle over the top. Add a light layer of red pepper flakes. Finish with another drizzle of Parkay to ensure moisture retention during cooking.

Grill Method (Preferred):

Set grill temperature to at least 600°F. Cook oysters for 15–20 minutes, checking every 5 minutes as high-heat grills may cook faster. Add additional Parkay as needed to keep the oysters moist.

Oven Method (Alternative): Bake at 450°F for 30 minutes.