



KERRY HEFFERNAN
CHEF AT GRAND BANKS

CHARBRIOLED OYSTERS

ABOUT CHEF HEFFERNAN

BORN IN PENNSYLVANIA AND RAISED IN CONNECTICUT, KERRY HEFFERNAN BEGAN WORKING IN NEW YORK CITY RESTAURANTS AT AGE 15. KERRY IS CURRENTLY CHEF AT GRAND BANKS, A SEASONAL OYSTER BAR AND GALLEY ON THE DECK OF A HISTORIC COD FISHING SCHOONER MOORED AT PIER 25 NEW YORK.

AN AVID OUTDOORSMAN AND SEAFOOD EXPERT, KERRY HAS WON SEVERAL CHARITY FISHING TOURNAMENTS, INCLUDING THE "MANHATTAN CUP" AND THE "MONTAUK REDBONE." IN ADDITION TO APPEARING AS A GUEST JUDGE ON TOP CHEF ALL-STARS, KERRY HAS APPEARED ON THE TODAY SHOW, GOOD MORNING AMERICA, MARTHA STEWART, CBS AND CNN'S AMERICAN MORNING. IN ADDITION TO GRAND BANKS, CHEF HEFFERNAN IS ALSO CONSULTANT TO "SEAWORTHY" A RESTAURANT IN NEW ORLEANS SPECIALIZING IN SUSTAINABLE SEAFOOD.

INGREDIENTS

Oysters ,12 ea largest possible (3 1/2 to 4 1/2 inches are best) well scrubbed

Unsalted butter 1 stick plus 2 T Softened

1/2 Lemon zested and juiced

1/2 Lime zested and juiced

Chives 1 small bunch, finely minced

1/2 a fresh jalapeno or fresh fresno pepper , seeds removed, minced finely (can be substituted with 1 tsp dried chili flakes)

Garlic 1 clove minced finely

Leafy greens, like Swiss Chard or Kale 1/2 bunch Panko bread crumbs 1 C, toasted (untoasted if using the "indoor method")

DIRECTIONS

1. Preheat grill to 400 F (Medium - Hot)
2. Remove thick stems from and shred finely the Swiss Chard, , or other greens (Chiffonade if you like to look up things) and sweat in a medium sized heavy bottomed saucepot with 1/2 C water 1 T salt until well softened under medium high heat, so that most of the water evaporates ,let cool slightly, squeeze remaining moisture out and add 2 T softened butter, check seasoning and reserve
3. Prepare zest by using a fine microplane, (zest fruit whole before cutting,) and remove only the thinnest layer of yellow zest on lemon and green zest on lime, no white "pith" please. combine with 1 stick butter, chilis, chives, and garlic in a small bowl, check for seasoning and reserve
4. Place cleaned oyster on the grill, "flat" side up so that they are level and only in one layer (If you don't have an outdoor grill, you can steam the oysters open, see method below) have tongs and a sheet pan ready , this only takes a few minutes ! The oysters should open quickly,they may only open a little bit 1/4 in or so, remove immediately and allow to cool. when cool, use a thin knife to separate oysters from the top shell by running it along the shell from the open end to the hinge, remove oysters, reserve juice for another use, and place cooked oysters on paper towels. discard top flat shell, clean and reserve bottom "cup" shell
5. Lay all 12 bottom shells on a sheet pan cup side up, distribute 1 to 2 T of cooked seasoned swiss chard mixture in center of shell and flatten a bit, place one cooked drained oyster on top of greens in each shell, distribute softened seasoned chilli butter from above recipe (approx 1 to 2 T or so on ea) and dust each oyster with some toasted panko, place on hot grill, (if you don't have an outdoor grill, use the broiler in your oven, but remember to use untoasted panko) , oysters are done when butter begins to crackle and ingredients are hot, don't overcook!

