



EXPLORE Summerside

The City by the Sea

Oysters Kirkpatrick w/ ADL Aged Cheddar

Chef Ilona Daniel

1 dozen Premium PEI Oysters, shucked, and placed on a baking sheet

¼ cup melted Dairy Isle Butter

1 tsp black pepper

Zest of 1 lemon

3-5 cloves garlic, minced (make is as mild or pungent as you prefer)

3 Tbsp chopped parsley

1 cup fresh breadcrumbs or Corn Flake crumbs

1 cup ADL Aged Cheddar

Preheat oven to 425 or use the broiler with the oven rack in the middle of the oven. Combine all of the ingredients together in a bowl and top each oyster with just enough of the mixture to cover the oyster. Bake in the oven for 5-7 minutes, or until the cheese is melted, and bubbly. Serve Immediately.