

Beyond The Boat

SEAFOOD PROCESSING DEMONSTRATION LAB



SMOKED GULF OYSTERS

A simple stovetop method for flavorful smoked seafood
— perfect for charcuterie boards

Materials:

- 1 lb. Gulf oysters
- ½ cup raw or light brown sugar
- 1 tbsp salt
- 1 tbsp garlic powder
- 1 tsp red chili flakes
- Plastic tub (for brining)
- Aluminum pan (19×11")
- Heavy-duty aluminum foil
- Wire rack
- Cookie sheet (to catch drippings)
- Apple or cherry wood chips (fine)



To prepare the oysters:

1. **Blanch:** Bring water to a boil in a 5-quart pot. Add oysters for 1 minute, then drain.
2. **Blanch the oyster:** In a 5-quart pot, bring water to a boil, and dump oysters for 1 minute, and drain.
3. **Make the rub:** Mix sugar, salt, garlic powder, and chili flakes.
4. **Brine:** Place shrimp and rub in the plastic tub, ensuring all shrimp are coated. Refrigerate for 1 hour.
5. **Rinse & dry:** Rinse shrimp with cold tap water and pat dry with paper towels.
6. **Pellicle formation:** Arrange shrimp on a greased wire rack and refrigerate for 1 hour to form a pellicle—a protective layer that helps retain moisture during smoking.

To prepare the smoker:

1. **Soak wood chips:** Soak 4 tbsp of wood chips in water for 5 minutes, then drain.
2. **Set up smoker:** Place 2 tbsp piles of drained wood chips directly over the heat source in the aluminum pan.
3. **Layer components:** Place the cookie sheet inside the pan to catch drippings, then set the wire rack with shrimp on top.
4. **Seal:** Cover the pan tightly with heavy-duty foil.
5. **Smoke:** Place the smoker on a stovetop, electric burner, or BBQ pit. Use a thermometer to monitor internal temperature.
6. **Cook:** Once shrimp reach 145°F, continue smoking for 30 minutes for a rich flavor.

Final Tips

- Enjoy immediately or refrigerate leftovers for up to 4 days.
- Great addition to holiday charcuterie boards or seafood platters!

