

Oysters on the Half-Shell

Show: Feb 6th

Ingredients:Serves as many as you shuck

-Oysters

Procedure:

To shuck or pry open an oyster, hold it tightly in a folded towel with the deep shell down and flatter side up. Insert the point of the oyster knife into the shell hinge at the pointed end of the shells. Turn the knife to pry open the shell enough to reach and cut the muscle. Run the knife point along the shell to open. Lightly slip the knife under the oyster to loosen it. Leaving it in the deep end of the shell, check to see that there are not shell pieces left in with the meat. Garnish with a flavored vinaigrette such as shallots, raspberries and cranberries with a little raspberry vinegar.

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