

upclose & tasty

Oysters with Serrano-Cilantro Mignonette

Inspired by Klaw in Dublin, Ireland and Bobby Flay / The Food Network

Ingredients

1-2 dozen oysters, shucked

Note: I used Kusshi and Sunset Beach oysters from the West Coast

1/3 cup rice vinegar

1 tablespoon freshly squeezed lime juice

1 teaspoon honey

1 teaspoon finely diced red onion

1 Serrano chile or jalapeño, seeded and finely chopped

2 tablespoons finely chopped fresh chives

2 tablespoons finely chopped fresh cilantro

Salt and pepper to taste

Preparation

1. Mix together the vinegar, lime juice, honey, onions, jalapeño, chopped herbs and salt and pepper in a small bowl.
2. Let sit in the fridge for about 15-20 minutes to allow the flavors to meld together.
3. Shuck the oysters, being careful to reserve the oyster liquor (liquid).
4. Top each oyster with a teaspoon of mignonette and serve immediately.

Enjoy!