

# oyster shooters with kickass cocktail sauce

**YIELD** 2 dozen | **PREP TIME** 15 min | **WAIT TIME** don't wait | **STATUS** bang bang

## PROVISIONS NEEDED

- ½ cup catsup
  - ½ cup chili sauce
  - 1 tbsp dill pickle juice
  - 2 tbsp horseradish
  - 1 tbsp worcestershire sauce
  - 1 tbsp infused hot sauce
  - 2 tbsp fresh squeezed lemon juice
  - pinch of celery salt
  - ½ tsp cracked black pepper
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- 1 fresh lemon (cut into 12 wedges)
  - 2 dozen cocktail sized fresh oysters

## CHEF'S NOTES

If you go to college anywhere in the Pacific Northwest, you quickly familiarize yourself with the ubiquitous oyster shooter. There used to be a ruckus joint in Portland, Oregon named *Montage*, that served copious amounts of oyster shooters to drunken late night patrons. The sound of the servers yelling to the kitchen how many oyster shooters they needed, still reverberates in my mind to this day.



## HOW TO MAKE IT

- to make the cocktail sauce, combine the first 9 ingredients in a small bowl and set aside.
- shuck the oysters carefully.
- hold the oyster with a clean towel and insert the oyster knife into the hinge of the oyster, twist until it pops, then run the blade of the knife along the top and bottom of the shell to release the oyster by cutting the abductor muscle, being extra careful to save the oysters brine in the shell.
- place a little cocktail sauce in the bottom of each shot glass and add the shucked oyster and its nectar to the shot glass and top it off with a little more cocktail sauce.
- garnish each shot glass with a lemon wedge and shoot!
- repeat until all oysters are gone.