

# oysters in the nude with dill pickle mignonette

YIELD 2 dozen | PREP TIME 10 min | WAIT TIME 20 min | STATUS pucker up

## PROVISIONS NEEDED

2 dozen fresh oysters

¼ cup seasoned rice wine vinegar

¼ cup unseasoned rice wine vinegar

½ cup dill pickle juice

1 tbsp fresh lemon juice

2 tbsp pure cane sugar

½ cup dill pickle (micro fine diced)

2 tbsp shallots (micro fine diced)

2 tbsp fresh dill (fine chopped)

pinch of sea salt

½ tsp fresh cracked black pepper

## CHEF'S NOTES

There is something satisfying and refreshing when the jar has yielded the last of your favorite pickles and you are left with that tart and tangy, salty brine for drinks and dishes. Whether used in your favorite recipe or drunk by the shot, make sure you don't throw away that pickle juice! Other than a pickleback, this is one of my favorite utilizations for leftover pickle juice.



## HOW TO MAKE IT

- combine the micro fine diced dill pickles and shallots, pickle juice, lemon juice, vinegars, sugar, salt, pepper, and the fine chopped fresh dill in a small bowl.
- stir until the sugar and the salt are dissolved. 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.
- spread the ice or rock salt on your desired serving platter. place the oysters on the ice or rock salt for stability (so you don't lose any of the oyster brine).
- spoon a nice amount of mignonette onto each oyster - and slurp away!