

# oysters on the half shell with sassy asian pear + tamari mignonette

YIELD 2 dozen | PREP TIME 10 min | WAIT TIME 20 min | STATUS sassy

## PROVISIONS NEEDED

2 dozen fresh oysters

½ cup seasoned rice wine vinegar

¼ cup unseasoned rice wine vinegar

2 tbsp tamari or soy

2 tbsp fresh lime juice

2 tbsp pure cane sugar

½ cup heirloom asian pear

1 tbsp sweet onion

1 tbsp chili paste

2 tbsp fresh cilantro

½ tsp fresh ginger

## CHEF'S NOTES

Living here in the Pacific Northwest you can't help but be influenced by the flavor of the Pacific Rim and all of Asia. These crisp and bright flavors go well with the plump cold water, tide tumbled oysters of the Pacific Northwest. Be sure to try a couple of different varieties of Asian pears in your mignonette making.



## HOW TO MAKE IT

- combine the micro fine diced asian pear and onion, the tamari, lime juice, chili paste, rasped or grated ginger, vinegars, sugar, and the fine chopped cilantro 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.