

oysters on the half shell with sriracha pickled wild chanterelle mignonette

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

PROVISIONS NEEDED

2 dozen fresh oysters

½ cup seasoned rice wine vinegar

¼ cup unseasoned rice wine vinegar

¼ cup sriracha pickling liquid

1 tbsp sriracha

2 tbsp cane sugar

2 tbsp fresh lime juice

¼ cup fresh cilantro

½ cup sriracha pickled chanterelles

1 tbsp sweet onion

pinch of sea salt

CHEF'S NOTES

There is only a few things in my life that I truly look forward to. Chanterelle season in the Pacific Northwest and sriracha pickled chanterelles are definitely one of those things. Sweet, spicy, savory, sassy, salty, earthy, and downright made to be chopped fine and placed on top of a briny tide tumbled Olympic wild oyster.



HOW TO MAKE IT

- combine the micro fine diced sriracha pickled chanterelles and onion, the sriracha, pickling liquid, vinegars, sugar, salt, 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.