

oysters on the half shell with washington granny smith green apple mignonette

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

PROVISIONS NEEDED

2 dozen fresh oysters

½ cup seasoned rice wine vinegar

¼ cup raw apple cider vinegar

¼ cup raw apple cider

2 tbsp cane sugar

½ tsp cracked black pepper

pinch of sea salt

½ cup granny smith apple

1 tbsp walla walla sweet onion

2 tsp fresh cilantro

1 tsp fresh tarragon

CHEF'S NOTES

In the early days of my culinary career I was told by a self professed culinary professional (my Grandfather) "*what grows together, goes together*". So you would think you would find Washington tide tumbled oysters with Washington grown apples together regularly, but you don't. So here is a simple recipes, be sure to try it. It is deeeeelish!



HOW TO MAKE IT

- combine the micro diced apple and onion, the cider, pepper, vinegars, sugar, salt and the fine chopped herbs 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.