

oysters on the half shell with anvil angry water

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

PROVISIONS NEEDED

2 dozen fresh oysters

½ cup seasoned rice wine vinegar

½ cup unseasoned cannabis rice wine
vinegar

¼ cup sweet onion or shallot

¼ cup fresh squeezed lime juice

3 tbsp pure cane sugar

¼ tsp fresh ground black pepper

pinch sea salt

½ cup fresh cilantro

¼ cup fresh cannabis leaves

1 tbsp fresh jalapeno

CHEF'S NOTES

Nothing expresses the Pacific Northwest more to me than combing the beaches of the Hood Canal for tide tumbled wild oysters and quality sun grown cannabis. I really can't describe how elated I am as a chef to live in the Washington 1502. Anvil is a well known ruderalis cultivar from Pacific Northwest breeder Mandalorian Genetics.



HOW TO MAKE IT

- combine the fine chopped cilantro and cannabis leaves, micro diced onion or shallot, fine diced jalapeno, pepper, vinegars, sugar, salt and lime juice in a small bowl.
- stir well 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 the mignonette onto each oyster, serve and enjoy!