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featured recipe!

Oysters on the Half Shell with a Blood Orange Mignonette

Serves 2

Ingredients

1 dozen oysters in their shells

Mignonette Sauce

1 blood orange, zest and juice, can substitute orange juice

2 tablespoons champagne vinegar

1 shallot, finely minced

1 small jalapeno, finely minced

2 strips lean bacon, fried crisp, and crumbled

several grinds cracked pepper

sea salt, to taste

Directions:

Shuck the oysters. If you have a helper, one of you can do the shucking while the other whips up the mignonette.

Arrange oysters on the half shell on a bed of ice

Whisk all the sauce ingredients together. Taste for seasoning.

To serve, spoon the mignonette sauce over each oyster and enjoy!