

VA OYSTERS TWO WAYS

ON THE HALF SHELL & BAKED VA ROCKEFELLER

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VIRGINIA
IS FOR
LOVERS

INGREDIENTS NEEDED

2 DOZEN RAPPAHANNOCK RIVER OLDE SALT OYSTERS

BLOOD ORANGE GRANITA

3 Blood Oranges - juiced
2 Lemons - juiced
¼ cup Powdered Sugar
½ cup Water

CUCUMBER MIGNONETTE

1 English Cucumber - peeled and cubed
2 Shallots - Thinly Chopped
1 ½ cup VA Apple Cider Vinegar
1 cup Fish Sauce
1 Tablespoon Sesame Oil
1 teaspoon liquid smoke
1 ½ Tablespoon Sugar
Pinch of Salt
Freshly Cracked Black Pepper to taste

GREMOLATA

Zest of 2 Lemons
Zest of 1 Lime
4 cloves of Garlic, finely minced
1 Bunch of Parsley - finely chopped
2-3 Tablespoons of Salt (to taste)

CANDIED PANCETTA

Cubed Pancetta (Bacon can be used as well)
1 bunch of sage (Whole)
1 Tablespoon Brown Sugar
¼ cup Hennessy Black
2 Tablespoons of Butter
1 cup Gruyere Cheese grated
Bread Crumbs

optional: 1 quart of salt combined with ½ pint of water for baking

PREPARE IN ADVANCE

BLOOD ORANGE GRANITA

1. Combine the powdered sugar and water and swirl until incorporated.
2. Add the Blood Orange Juice and Lemon Juice and place in a freezer dish, the shallower the better.
3. Place in the freezer for 3-4 hours, checking periodically for ice crystals and mixing with a fork, this creates an icy texture without freezing solid.
4. Leave in the freezer until ready to serve.

CUCUMBER MIGNONETTE

1. Combine all the ingredients in a large bowl and mix thoroughly.
2. Adjust salt and pepper to personal preference.
3. Store in the refrigerator until ready to serve (the longer stored the better, preferably at least 1-2 hours).

GREMOLATA

1. Combine all ingredients in a large bowl and mix.
2. Store in the refrigerator until ready to serve.

CANDIED PANCETTA

1. Heat 1 tablespoon of butter in a pan on medium heat until melted.
2. Add cubed pancetta (or bacon) and cook until browned, 2-3 minutes.
3. Add the other Tablespoon of butter along with the sage bunch and baste the pancetta with sage butter, 1-2 minutes.
4. Turn heat down to low and sprinkle sugar on top be sure to avoid clumps.
5. Carefully add Hennessy and be sure to stand clear of the pan if you decide to flambe, the alcohol will cook off itself, but immediately remove from heat once the sugar is incorporated and coated, 1-2 minutes.

HOW TO SHUCK AN OYSTER

STEP ONE

Place the Oyster on a flat surface with a glove or towel underneath. Apply pressure to the hinge with the tip of your knife until you feel the oyster begin to loosen.

STEP TWO

Insert the blade as deeply as possible and twist the knife as if you are turning a door knob.

DO NOT: Pry up and down. You may break your shell, or even worse, your knife!

STEP THREE

Once you are able to fully insert your knife, separate the abductor muscle from the top shell and discard.

STEP FOUR

Use your knife to cut the abductor muscle and free the oyster from its shell.

STEP FIVE

You may store shucked oysters on ice or in the fridge covered with a damp towel for up to an hour.

FINAL ASSEMBLY

OYSTERS ON THE HALF SHELL

1. Prepare a shallow dish with ice and lightly sprinkle with salt.
2. Place the shucked oysters on ice and top with cucumber mignonette and blood orange granita.
3. Top with Flakey Salt.
4. Serve with lemon slices as preferred.

BAKED VA ROCKEFELLER

1. Set place your oven rack at the top position and set to High Broil (500F).
2. Prepare a oven safe dish with salt mixture and place shucked oyster on top (this will prevent the oyster from tipping over while baking).
3. Top the oyster with candied pancetta, gremolata , bread crumbs, and gruyere cheese, in that order.
4. Broil prepared oyster for 8-10 minutes or until cheese is melted and begins to brown.
6. Let the dish cool and serve with you favorite hot sauce.
7. Enjoy!