

Dinner and A Book

Episode 606

Menu:

Oyster Fritters

Oyster Pigs in Blankets

Timothy's Miso Asian Painted Oysters

Oyster Fritters

Adapted from The Big Oyster by Mark Kurlansky

24 shucked oysters with 1/4 cup of their liquor.

You can buy these at your supermarket in the fish section.

1. Check oysters and remove any bits of shell. Put oysters in a bowl. Lightly beat egg yolk. Whisk in oyster liquor and flour. Season with salt and pepper.
2. Heat oil to 375 degrees in a deep-fryer, a saucepan or wok. It should be wide. When oil is hot, beat egg white until stiff and fold into batter. Place oysters in batter and stir to coat them.
3. Drop well-coated oysters one at a time into oil and fry, turning them once with tongs until golden brown. Transfer to paper towel to drain briefly. Serve with home made tartar sauce.

Yield: 4-6 servings

Oyster Pigs in Blankets

Adapted from The Big Oyster by Mark Kurlansky

16 thin slices bacon (1 pound)

16 plump shucked oysters Lemon wedges

1. Place a strip of bacon on a work surface. Place an oyster in the middle, wrap bacon around oyster, and secure with a toothpick. Repeat with remaining oysters and bacon
2. Place a large skillet over medium heat. Fry bacon-wrapped oysters until bacon is golden brown, turning them once. Drain briefly, and then serve with lemon.

Yield: 4 servings

Timothy's Miso Asian Painted Oysters

1. Place 18 shucked oysters in the flat portion of the shell and place oysters in a broiler pan.

2. Mix a sauce of brown sugar, lime juice, hot spiced Asian chili sauce, minced ginger, sesame oil, Thai fish sauce.

3. Paint the oysters with the sauce and broil for 2 minutes. Place oysters on a large square or oval platter on which Brittany sea salt has been scattered. Over the oysters scatter julienned red pepper strips and mangoes and serve as a hors d'oeuvre.