**OYSTER RECIPES**

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# *The Tsarina Oyster & Caviar Martini*

*Ingredients:*  
  
1/2 cup minced shallots   
4 tablespoons chopped fresh dill   
1/4 cup champagne vinegar   
Juice of a fresh lemon   
2 tablespoons fresh, coarsely ground black pepper   
36 Fresh “Shucking Oysters” in shell   
Crushed ice   
2 ounces (60 grams) Beluga caviar   
  
*Method:*

In a small bowl, mix the shallots, dill, vinegar, lemon juice, and ground pepper.   
Shuck the oysters and with sharp knife separate the muscles from the shell.   
Fill a large, wide-mouthed martini glass with crushed ice, then arrange the oyster shells on top with oysters replaced in shell. Spoon the sauce over the oysters and top with a dollop of caviar.

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***Natural Oysters:***

*Ingredients:*

Oysters, Lime or Lemon wedge

*Method:*

Place freshly shucked “Shucking Oysters” onto a chilled plate and garnish with lime or lemon wedges.

Serve with a crisp white wine.



***Oyster Shots:***

*Ingredients:*

1 dash Tabasco Sauce

1 oz Tequila, “Shucking Oysters”

Salmon Pearls

*Method:*

Mix the Tabasco and Tequila, place freshly shucked oyster onto Asian spoon or oysters in shell on platter and gently pour tequila and tabasco over oyster. Garnish with salmon pearl.

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***Oysters Kilpatrick***  
*Ingredients:*

12 “Shucking Oysters” shucked in the 1/2 shell  
2 Lean bacon rashes chopped finely  
2 tablespoons Worcestershire sauce.

*Method:*

Place the oysters in each of the ½ shell on a tray  
Top with bacon, drizzle with sauce.   
Place the tray under Grill or bake in oven for 5-10 minutes depending on your taste.