

Oysters on the Half Shell with Mignonette

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com or in her cookbook, *One Pan Whole Family*.*

Start-to-Finish: 2 hours

Hands-on time: 10 minutes

Serves 6

Ingredients

- 2 tablespoons shallot
- 1/4 cup white wine or champagne vinegar
- 1 teaspoon honey
- 1/8 teaspoon salt
- 5 black peppercorns
- 18 fresh oysters, shells scrubbed and shucked on the half shell
- 3 cups crushed ice



Instructions

1. On a cutting board, finely chop the shallot.
2. Combine the shallot, vinegar, honey, salt and peppercorns in a small saucepan and bring to a boil. Remove from heat and cool.
3. Pick out the peppercorns and transfer mixture to a small metal pan and place in the freezer until solid. Scrape the surface with a fork to make a frozen snowcone-like, icy texture and return to the freezer.
4. Spread 1/2-inch of ice or kosher salt (if you're going to eat them fast) on a platter. Arrange the chilled oysters on the half shell so that they don't tip over. Working quickly, sprinkle about 1/4-teaspoon of the mignonette granita on each oyster. Serve immediately.

In the glass: A glass of champagne, Sauvignon Blanc or a dirty vodka martini sounds perfect.