



## OYSTERS w/ SPICY AIOLI

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*'Community Through Cooking'*

# OYSTERS

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### INGREDIENTS:

#### Oysters

- 6 Rappahannock oysters
- 6 Royal Amethyst oysters
- 6 Kumamoto Jewel oysters
- 6 Blue Point oysters

#### Spicy Aioli

- ½ cup mayonnaise
- ½ lemon, squeezed
- 3 cloves garlic, crushed
- 3 tbsp sriracha
- 1 red chili pepper, diced
- lemon zest

#### Sides

- lemon wedges
- tabasco

#### Tools

- oyster knife

### RECIPE:

Birds were circling above as we took the photo for this one. At least this time I knew better than to turn my back on them before snapping the photo (see 5-4 scallops). Rappahannock (sweet & buttery), Royal Amethyst (medium brininess), Kumamoto Jewel (sweet & salty) and Blue Point (high brininess) oysters make up this tasty assortment of bivalve mollusks; each having a unique flavor profile that pairs nicely with the spicy aioli.

First, make your aioli by combining the mayonnaise, lemon juice, garlic, sriracha, red chili pepper and lemon zest in a bowl. Stir the ingredients together until evenly mixed and place in the fridge to chill.

Next, start shucking your oysters. Use an oyster knife to pry them apart, inserting the knife into the oyster's hinge joint and then rotating the blade to pop open the shell. Scrap the top of the shell to separate the meat from it.

Be especially careful when doing this. I suggest wearing heavy gloves, as the blade almost went into my hand a few times when attempting to open some of the more stubborn ones.

Plate your oysters on the half shell with some ice to keep them chilled and then serve with your spicy aioli, lemon wedges and tabasco.

And if you so choose to eat your oysters outside like us, just keep an eye out for hungry, dive-bombing birds. Enjoy!

-Alex

