

MORTON & BASSETT SPICES®

Oysters with Chimichurri Mignonette



- 12 Chebooktook Oysters
- 1 Fresno chili pepper, diced
- ¼ lemon, sliced into wedges
- ¼ cup red wine vinegar
- ½ shallot, diced
- 2 tablespoons water
- 2 tablespoons Morton & Bassett Chimichurri
- 5 tablespoons olive oil

Shuck the oysters and place them on a tray of ice, ensuring they stay chilled. In a small bowl, combine red wine vinegar, water, and M&B Chimichurri. Stir the ingredients together until combined. Let the Chimichurri rest for 10-15 minutes to rehydrate. Add diced shallot, Fresno chili pepper, and olive oil to the Chimichurri mixture. Mix everything together thoroughly, ensuring the flavors are well combined. Spoon chimichurri onto each oyster with a squeeze of fresh lemon.

Servings: 4 | Time: 20 minutes



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