



TIDE TO TABLE



Photography by Michael Cheser

Tree Spirit

Oysters Three Ways

Grilled stuffed oysters; bright raspberry mignonette; and tequila-lime shooters—three preparations that showcase briny sweetness without overcooking the star ingredient.



OYSTERS



~20 MINUTES



SERVES 4-6

INGREDIENTS

Grilled Stuffed Oysters

- 1 red bell pepper, small diced
- 3 slices bacon, cooked crisp and crumbled
- 8 oz lump crab meat
- 1 large egg
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1/3 cup panko breadcrumbs, plus more for topping
- 1 stalk celery, finely chopped
- 1/2 small red onion, finely chopped
- 1/8-1/4 cup mayonnaise
- Kosher salt, black pepper, Old Bay, and lemon juice, to taste
- 12-18 large oysters (cluster or singles), scrubbed

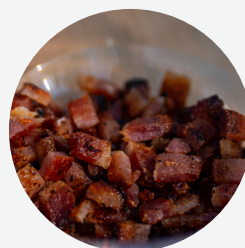
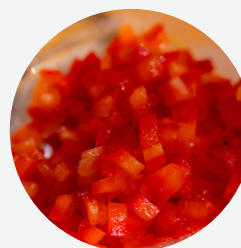
Raspberry Mignonette (for raw oysters)

- 1/2 pint fresh raspberries
- 1/2 cup red wine vinegar
- 1 small shallot, finely diced
- Cracked black pepper, to taste
- 12-18 oysters on the half shell, well-chilled

Tequila-Lime Oyster Shooters

- 6-12 freshly shucked oysters with liquor
- 6-12 shot glasses
- 2-3 limes, cut into wedges (about 1/4 lime per shot)
- 2-3 tbsp fresh cilantro, finely chopped
- 3-6 oz tequila blanco (about 1/4-1/2 oz per shot)

Whether grilled, raw, or shaken into a shooter, keep oysters cold until the moment they hit heat, or the glass. The colder the oyster, the cleaner its flavor.



INSTRUCTIONS

Step 1: Make the Crab Stuffing (then chill)

1. In a bowl, whisk **egg**, **Dijon**, **Worcestershire**, **celery**, **red onion**, and **mayonnaise** until smooth.
2. Gently fold in the **lump crab**. Sprinkle in just enough panko to bind—avoid over-adding or the mixture will taste bready.
3. Season to taste with **salt**, **pepper**, **Old Bay**, and a squeeze of **lemon**.
4. Cover and refrigerate ~20 minutes to set.

Step 2: Prep the Oysters & Foil Nests (Grill Setup)

1. Heat grill/flat-top to medium to medium-high.
2. Tear heavy-duty foil into sheets and softly crumple to form stable nests that cradle each oyster level (to retain liquor).
3. Carefully shuck **oysters**, keeping the cup side down to preserve liquor. Detach the abductor so the oyster releases cleanly.



Step 3: Grilled Stuffed Oysters

1. For each **oyster**, add a few pieces of **red bell pepper** and a pinch of crumbled **bacon**.
2. Spoon on a gentle mound of chilled **crab mixture** (do not pack tightly).
3. Top with a light sprinkle of **panko**.
4. Set oysters into foil nests on the grill; cover with a lid/dome.
5. Cook 4–5 minutes, just until the stuffing is hot and you see small bubbles in the oyster liquor. Avoid overcooking.
6. Remove, rest 1 minute, then finish with lemon if desired. Serve immediately.



Oysters Three Ways, contd.

INSTRUCTIONS, CONTD.

Step 4: Raspberry Mignonette & Raw Oysters

1. In a processor (or with an immersion blender), pulse **raspberries**, **red wine vinegar**, **shallot**, and **black pepper** to a smooth purée. Chill.
2. Mound **kosher salt** on a board or platter to create a stable, chilled bed; nestle half-shell oysters so they sit level (liquor intact).
3. Spoon a small amount of raspberry mignonette over each oyster and serve at once.



For raw service, a salt bed keeps oysters level and cold outdoors without melting ice, and it preserves every drop of briny liquor.

Step 5: Tequila-Lime Oyster Shooters

1. Shuck **oysters** and pour the oyster plus its liquor into each shot glass.
2. Add a pinch of chopped **cilantro** and the **juice of one lime wedge** per glass.
3. Top with $\frac{1}{4}$ – $\frac{1}{2}$ oz **tequila blanco**—just enough to lift the flavors without overpowering the oyster.
4. Serve immediately. (Balance liquor by spooning excess from fuller shots into lighter ones, if needed.)

Oysters reward restraint: short heat on the grill, and a light hand with acid or spirits. Let the liquor carry the flavor—everything else is there to frame it.



Step 6: Plate & Present ●

1. Arrange grilled stuffed oysters on a board; keep raw oysters on the salt bed.
2. Set shooters alongside (with extra lime wedges). ●
3. Optional accompaniments: lemon, hot sauce, extra Old Bay, and warm towels.





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PRINTER-FRIENDLY VERSION—PRINT THIS PAGE TO KEEP HANDY IN YOUR KITCHEN WHILE COOKING

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Raspberry Mignonette (for raw oysters)

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INSTRUCTIONS

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1. In a bowl, whisk egg, Dijon, Worcestershire, celery, red onion, and mayonnaise until smooth.
2. Gently fold in the lump crab. Sprinkle in just enough panko to bind—avoid over-adding or the mixture will taste bread.
3. Season to taste with salt, pepper, Old Bay, and a squeeze of lemon.
4. Cover and refrigerate ~20 minutes to set.

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Step 4: Raspberry Mignonette & Raw Oysters

1. In a processor (or with an immersion blender), pulse raspberries, red wine vinegar, shallot, and black pepper to a smooth purée. Chill.
2. Mound kosher salt on a board or platter to create a stable, chilled bed; nestle half-shell oysters so they sit level (liquor intact).
3. Spoon a small amount of raspberry mignonette over each oyster and serve at once.

Step 5: Tequila-Lime Oyster Shooters

1. Shuck oysters and pour the oyster plus its liquor into each shot glass.
2. Add a pinch of chopped cilantro and the juice of one lime wedge per glass.
3. Top with 1/4-1/2 oz tequila blanco—just enough to lift the flavors without overpowering the oyster.
4. Serve immediately. (Balance liquor by spooning excess from fuller shots into lighter ones, if needed.)

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WATCH THE EPISODE!

