



Raw Oysters with Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Raw Oysters
1 Green Chile/Anaheim Green Pepper
1 tbsp Cilantro
1 Lime
Hot Sauce
Salt

Instructions

Open raw oysters. This will take some practice. If you use a oyster knife it'll be easier. If you haven't opened a raw oyster before use this simple method at first to make oyster shell easier to open.

Easy oyster opening tip: If you've never opened a raw oyster you should note, the flat side is the top. Wash the oysters first in cold water. Place the oyster, flat/top side up, in the microwave for 30sec-1min. Once slightly heated the oyster shell will begin to open and you can use a knife to open it all the way. Be careful using a regular knife, make sure you use gloves or wrap the oyster in a cloth so you don't hurt yourself. Once the oysters shells are open, place in a plate with crushed ice.

Chop cilantro and green chile (you can use any green pepper but make sure it's not a hot pepper i.e. jalapeno). mix together in a small plate and drizzle with fresh lime and hot sauce.

Spoon on top of the oyster. Add salt to taste.

Serve immediately.

Serves 2.