

Three toppings for oysters

1. Lemon Shallot Vinaigrette (download print-friendly version)

12 oysters
2 shallots, minced
3 tablespoons freshly squeezed lemon juice
1/8 teaspoon salt
1 teaspoon Tabasco
2 tablespoons canola oil

Open oysters with a shucking knife. Separate the tendons at the top and bottom of the shell. Retain all liquids in the shell.

Whisk remaining ingredients together in a small bowl. Spoon 1 teaspoon of vinaigrette over each oyster. Serve immediately.

2. Soy and sesame (download print-friendly version)

2 tbs light soy sauce
2 tbs rice wine vinegar
1 tsp sesame oil
24 oysters, in the half shell
2 green shallots, ends trimmed, thinly sliced

Place the soy sauce, vinegar and oil in a screw-top jar and shake until well combined. Place the oysters on a large serving platter. Drizzle over the soy & sesame dressing and sprinkle with the green shallot. Serve immediately.

3. Champagne Granita (download print-friendly version)

1 cup sugar
1 cup water
2 lemons
1 (750-ml) bottle Champagne or other sparkling white wine, cold

1. Combine the sugar and 1 cup water in a saucepan. Bring to a boil and stir until sugar is dissolved. Remove from heat and place in the refrigerator until cold, about 1 hour.
2. Using the finest grater you have, lightly scrape the skin of 1 lemon, removing only the top surface of the peel. Squeeze out the juice and remove the seeds from both lemons.
3. Open the Champagne or sparkling wine, and pour it into a 22 x 30 x 5 cm pan. Mix in the simple syrup, lemon juice, and grated zest. Place mixture into the freezer. Check after 30 minutes.
4. Using a wooden spoon, break up any ice formed on the sides and stir into the rest of the liquid. Continue to freeze and repeat this procedure every hour for at least 3 hours. Before serving, fluff the granita by “chopping” up any clumps with the spoon or gently whisking the frozen mixture. Spoon into small glasses or cups and serve.