

Oysters with a Fresh Citrus Splash

Sweet and tart bits of winter citrus are a terrific contrast to briny oysters. Depending on your or your guests' tastes, count from 3 - 4 oysters per person for a buffet.

Makes 1 cup sauce--tops about 2 - 3 dozen oysters

very fresh Washington oysters in the shell

Garnish: lemon or lime wedges

Citrus Splash

1 pink grapefruit

1 tangerine

1 small shallot, minced

1 tablespoon champagne vinegar

1 tablespoon minced chives

1/4 teaspoon red chili flakes

To make the citrus splash: With a sharp knife peel grapefruit and tangerine just deep enough to expose the fruit, removing all white pith. Section the citrus over a bowl to catch the juices, then finely chop fruit sections. Return fruit to the bowl and add remaining ingredients. Chill well before serving.

To shuck and serve the oysters: Rinse the oysters and scrub the shells with a vegetable brush to remove any debris. Refrigerate until ready to shuck. Right before serving, shuck the oysters, discarding the top shell. Inspect the oysters for any bits of broken shell, and pick it out carefully.

Set the oysters on individual plates or on a platter spread with crushed ice. Garnish with lemon or lime wedges.

Top each oyster with about 1 - 1 1/2 teaspoons of the Citrus Splash and pass the remainder. Or set the Splash out in a small bowl so guests can spoon a little over each oyster.

Kathy Casey's Tips: When serving freshly shucked oysters on a winter buffet, lay them on pine or spruce boughs for a stunning presentation.

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