



## Oysters with Mango, Tarragon & Peppercorns made with North Shore Gold Wild Oysters™

### INGREDIENTS

12 each	North Shore Gold Oysters, shucked
1 cup	Frozen Mango, chunks *
3/4 cup	Orange Juice
1 tsp	Fresh Chives, chopped
1 tsp	Fresh Tarragon, chopped
to taste	Peppercorn Medley, ground

### PREPARATION:

Combine mango and orange juice in a blender and puree until smooth.

Fold in chives, tarragon & peppercorns; chill until ready to serve.

Place 1 ounce of the mango sauce into small glasses.

Top each glass with an oyster in the shell.

To eat: drop the oyster into the mango sauce and enjoy.

\* 1 fresh mango, peeled and diced can be substituted for the frozen mango.