



Oysters with Pear and Pickled Ginger Mignonette made with Southwest Sensations™

INGREDIENTS

24 each	Southwest Sensations Oysters, shucked
1 each	Forelle or Asian Pear, small dice
1 tbsp/15 ml	Pickled Ginger, chopped
1/2 cup / 125 ml	Champagne or White Wine Vinegar
1-2 tsp / 5-10 ml	Sugar
1 tbsp / 15 ml	Cilantro
1 tbsp / 15 ml	Sesame Seeds, toasted

PREPARATION:

Preheat oven to 400°F.

Place oysters on a baking sheet. Bake in oven until the shells open, about 5-7 minutes.

Carefully remove oysters from shell; discard liquid and shells.

Combine oysters, mashed potatoes, double smoked bacon and chives.

Season mixture with salt & pepper; divide into 8 portions and form into cakes.

Season flour with salt & pepper; dredge each oyster cake in the flour.

Dip into eggs and let excess drip off before coating in panko crumbs.

Heat a medium sauté pan over medium-high heat; add oil.

Sear both sides of the oyster cakes until golden and place onto a baking sheet.

Place in oven and cook until heated through for 10-15 minutes. Serve hot with a side of crème fraiche or sour cream.