**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:**

1. Preheat oven to 400°F.
2. Place oysters on a baking sheet. Bake in oven until the shells open, about 5-7 minutes.
3. Carefully remove oysters from shell; discard liquid and shells.
4. Combine oysters, mashed potatoes, double smoked bacon and chives.
5. Season mixture with salt & pepper; divide into 8 portions and form into cakes.
6. Season flour with salt & pepper; dredge each oyster cake in the flour.
7. Dip into eggs and let excess drip off before coating in panko crumbs.
8. Heat a medium sauté pan over medium-high heat; add oil.
9. Sear both sides of the oyster cakes until golden and place onto a baking sheet.
10. Place in oven and cook until heated through for 10-15 minutes.
11. Serve hot with a side of crème fraîche or sour cream.