



Grilled Oysters with Chipotle-Corn Butter made with Island Gold Wild Oysters™

INGREDIENTS

24 each	Oysters
1/2 cup	Salted Butter, room temperature
1/4 cup	Creamed Corn
1/2 tbsp	Chipotle Peppers in Adobo Sauce, pureed
1/2 tbsp	Fresh Basil, chopped
to taste	Lime Zest

PREPARATION:

Place butter, creamed corn, chipotle pepper puree, basil & lime zest in a mixing bowl; beat until well combined.

Place a large piece of plastic wrap onto the counter, spoon the butter mixture onto the bottom section of the plastic wrap. Roll the butter up into the plastic wrap creating a log.

Place butter into the refrigerator and chill until firm.

Heat a grill to medium-high heat; place oysters onto the grill and cook until oysters pop open.

Carefully take the oysters off the grill, remove top shell and place oysters into each bottom shell. Top oysters with a slice of butter and place onto plates or a serving platter. Serve hot.



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.



Crispy Fried Oyster Eggs Benedict made with Osprey Point Wild Oysters™

INGREDIENTS

8 each	Osprey Point Oysters, shucked
1 cup	All Purpose Flour
6 large	Eggs
2 cups	Panko Crumbs
2 tbsp	White Vinegar
2 each	English Muffins, sliced horizontally
4 tbsp	Butter
1 (5oz) box	Baby Kale
to taste	Salt & Pepper
1 cup	Hollandaise Sauce, warm
1 tbsp	Fresh Dill, chopped

PREPARATION:

Place flour, 2 eggs (beaten) and panko crumbs into 3 separate bowls; coat each oyster in flour, dip into egg and then coat in panko crumbs, set onto a plate. Bring a large pot of water to a boil; add vinegar.

Toast English muffins and place onto four plates.

Melt 2 tbsp butter in a medium sauté pan; add baby kale, season with salt & pepper and cook stirring occasionally until wilted (2-3 minutes). Place wilted kale onto each English muffin.

Gently crack the remaining 4 eggs into the water and poach to desired doneness.

Using the same pan as the kale; heat the remaining 2 tbsp of butter and fry oysters until breading is golden and crispy. Remove oysters from the pan and place onto kale.

Remove eggs from poaching water, draining off excess water and place one egg on each English muffin.

Top with hollandaise sauce & dill and serve hot with your favourite side dish.



Oyster Fricassee made with Princess Delights™

INGREDIENTS

24 each	Princess Delights™ Oysters, shucked
2 tbsp / 15 ml	Butter, cubed
1	Leek, washed & finely sliced (light green only)
1 large	Yellow Onion, sliced
2 cloves	Garlic, minced
1/2 cup / 125 ml	Heavy Cream to taste
to taste	Salt
to taste	Black Pepper
1 each	Fresh Baguette, sliced & toasted
1/2 cup / 125 ml	Old Gouda Cheese, grated

PREPARATION:

Remove oysters from shell and discard liquid and shells; set oysters aside.

Heat a medium pot over medium-high heat; add butter.

Add leeks and yellow onion; reduce heat and cook stirring occasionally until softened.

Add garlic and cook until fragrant; add cream and continue cooking until reduced by half.

Add oysters & season with salt & pepper.

Gently simmer until oysters become opaque and are cooked through.

Top each slice of baguette with one oyster and some of the leek & onion mixture.

Garnish with Gouda cheese and broil just until cheese is melted. Serve hot.



Baked Chorizo & Cheese Oysters made with Southwest Sensations™

INGREDIENTS

24 each	Southwest Sensations Oysters, shucked
2 tbsp / 30 ml	Canola Oil
1/2 cup / 125 ml	Chorizo Sausage, small dice
1/2 cup / 125 ml	Cherry Tomatoes, quartered
3 cloves	Garlic, minced
to taste	Fresh Basil, chiffonade
to taste	Salt
to taste	Black Pepper
1/4 cup / 50 ml	Asiago Cheese, grated

PREPARATION:

Preheat oven to 400F.

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

Add chorizo sausage and cook until it starts to caramelize.

Add in garlic and cherry tomatoes; cook just until garlic is fragrant and tomatoes have softened.

Fold in basil and season with salt & pepper.

Top each oyster with some of the chorizo mixture and Asiago cheese; bake until bubbly 8-10 minutes. Serve hot.



Smoked Oysters and Potato Cakes made with Avonlea Peties™

INGREDIENTS

24 each	Avonlea Petite Oysters
2 cups / 500 ml	Mashed Potatoes
1/3 cup / 80 ml	Double Smoked Bacon, chopped & cooked
1 tbsp / 15 ml	Fresh Chives, chopped
to taste	Salt
to taste	Black Pepper
1 cup / 250 ml	All Purpose Flour
2 large	Eggs, beaten
1 ½ cups / 375 ml	Panko Crumbs

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.



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.



Oysters with Cucumber, Lime and Mint Salsa made with Princess Delights™

INGREDIENTS

24 each	Princess Delights Oysters, shucked
1 cup / 250 ml	Cucumber, small dice
1/2 each	Lime, zest and juice
1 tbsp / 15 ml	Mint, julienne
1 tsp / 5 ml	Honey or Agave Syrup
to taste	Salt
to taste	Black Pepper

PREPARATION:

- Place oysters onto a plate or serving tray.
- Combine cucumber, lime zest & juice, mint and honey.
- Season with salt & pepper and stir well to combine.
- Spoon some of the salsa onto each oyster. Serve cold.



Oysters with Beet Granita made with Avonlea Petites™

INGREDIENTS

24 each	Avonlea Petite Oysters, shucked
2 cups / 500 ml	Red Beets, peeled & grated
1 each	Lemon, zest and juice
2 cups	Water
1/4 cup / 50 ml	Sugar
to taste	Salt
1/4 cup / 50 ml	Crème Fraiche
as desired	Fresh Mint, chopped

PREPARATION:

Place beets, water, sugar and salt into a medium pot; heat over medium-high heat and bring to a boil.

Reduce heat and cook for 15-20 minutes or until softened; remove from heat and allow to cool.

Add lemon juice & zest to the beet mixture and puree until smooth; strain through a fine mesh strainer.

Place beet liquid into a baking dish and put into a freezer. As the liquid begins to freeze occasionally stir it with a fork to create ice crystals. Once the mixture is frozen it is ready to use.

Place oysters onto a plate or serving platter. Top with a dollop of crème fresh.

Scrape some of the beet granita onto each oyster and garnish with mint. Serve cold.

Oysters Rockefeller

INGREDIENTS

24		Malpeque Oysters
12	oz	Spinach (stems removed)
3	cups	Cream (35% M.F.)
½	cup	Cooked Bacon
¼	cup	Bread Crumbs
2	oz	Parmesan Cheese
1	oz	White Wine
3	tbsp	Chopped Fresh Herbs (such as: Parsley, Thyme, Dill, and/or Tarragon)
1	tbsp	Olive Oil
1	tbsp	Shallots (minced)
½	tbsp	Garlic (minced)
to taste		Salt and Fresh Cracked Black Pepper

PREPARATION *(Yields 4 portions)*

Preheat oven to 375 °F.

Shuck all oysters. Strain and reserve the Oyster Liquor.

Place the empty shell bottoms on a sheet pan that is lined with crumpled foil in a way that the foil will provide support for the shell and juice will not run out of the shell.

Sauté the shallots and garlic in olive oil over medium heat until they are translucent. Deglaze with white wine. Add the Oyster Liquor and the spinach. Steam the spinach for 1 minute.

Place some cooked spinach in the bottom of each oyster shell and place one oyster on top of the spinach in each oyster shell.

Reduce the juice that is left from steaming the spinach by half and then add the cream and continue to reduce until it starts to thicken. Add the Parmesan cheese and the fresh herbs. Season the sauce with salt and fresh cracked black pepper.

Top each oyster with approximately 1 tbsp of the sauce, a few bacon bits, and 1 tsp of bread crumbs.

Place the sheet pan of oysters in the oven for approximately 4-6 minutes or until the sauce starts to turn golden brown.



Baked Oysters with Spinach, Tomato & Balsamic Vinaigrette

INGREDIENTS

24	Malpeque Oysters
1	Ripe Tomato (coarsely chopped)
12 oz	Spinach (stems removed)
1 oz	White Wine
3 tbsp	Fresh Basil (chopped)
1 tbsp	Balsamic Vinegar
1 tbsp	Olive Oil
1 tbsp	Shallots (minced)
½ tbsp	Garlic (minced)
to taste	Salt and Fresh Cracked Black Pepper

PREPARATION *(Yields 4 portions)*

Preheat oven to 400 °F.

Shuck all of the oysters and then strain and reserve the Oyster Liquor.

Place the empty shell bottoms on a sheet pan that is lined with crumpled foil in a way that the foil will provide support for the shell and the juice will not run out of the shell.

Sauté the shallots and garlic in olive oil over medium heat in a sauté pan until they are translucent. Deglaze with white wine. Add the Oyster Liquor and the spinach. Steam the spinach for one minute.

Place some cooked spinach in the bottom of each oyster shell and place one oyster on top of the spinach in each oyster shell. Place ½ tbsp of the juice that is left from steaming the spinach into each shell.

Top each oyster with some chopped tomato, some fresh basil and a drizzle of balsamic vinegar. Season each oyster with salt and fresh cracked black pepper.

Place the sheet pan of oysters in a preheated oven at 375 °F for approximately 4-6 minutes.



Herb Scented Oyster Fritters

INGREDIENTS

24	Shucked Oysters
as needed	Oil for Frying
1 1/4 cups	Perrier or other Carbonated Water.
1/2 cup	All Purpose Flour
2	Eggs (beaten)
3 tbsp	Chopped Fresh Herbs (Parsley, Tarragon, and Dill)
5-6	Drops of Tabasco
1/2 tsp	Garlic Powder
1 pinch	Salt
1 pinch	Fresh Ground Black Pepper
as needed	All Purpose Flour

PREPARATION

Batter will coat approximately 24 - 36 oysters (depending on size)

Combine eggs, flour and water and whisk until you have a smooth batter. If it seems too thick, simply add a little more water to thin.

Add herbs, Tabasco, garlic, salt, and pepper and stir.

Lightly dust the oyster with all purpose flour.

Carefully heat a pot of frying oil to 350 °F and place the oysters in 6 - 8 at a time and cook until they are golden and crispy (2 - 3 minutes).