

OYSTER BELLINI SHOOTERS

by Sally James

Serves 2



These shooters win on “romance scores” with a touch of chili, sparkle of the wine, and of course, oysters. Make sure to enjoy as soon as it’s poured so you experience the wonderful interplay of bubbles, lush oyster texture and final spicy hot rush of the chili. Passionately intoxicating.

..... I N G R E D I E N T S

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|---|-----------------------|---|-----|---------------------------------|
| 2 | Sequim Bay oysters | 1 | tsp | sweet chili sauce (or to taste) |
| 1 | T white peach purée | 1 | tsp | vodka (or peach schnapps) |
| 1 | tsp fresh lemon juice | | | Sparkling Rosé |

..... D I R E C T I O N S

Place oysters in base of shooter glasses. Whisk together the peach puree, lemon, chili sauce and vodka. Pour equal amounts over each oyster. Gradually add sparkling wine to fill. Cheers, and repeat!