

OYSTERS WITH ROASTED TOMATO GRANITA

Serves 8



There is nothing like the delicious contrast between silky, briny oysters and the refreshing, icy wonderfulness of granita. Although it takes a little bit of time, making granita is an easy process - well worth the effort.

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

	Extra virgin olive oil, as needed	1/4	C	vodka
6	plum tomatoes, halved	2	T	lemon juice
1	shallot, finely chopped	1	T	Worcestershire sauce
3	cloves garlic, finely chopped			Tabasco, to taste
	salt & pepper, to taste	24		oysters, freshly shucked, on the half shell
1/2	C fresh horseradish, grated			
1/4	C balsamic vinegar	1/2	C	crème fraîche, for garnish
		1		lemon, zested

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

Preheat oven to 300F degrees.

Brush a little olive oil over the surface of a rimmed baking sheet. Arrange the tomato halves cut side up, then distribute the shallots and garlic evenly across the surface of each. Sprinkle with salt and pepper, then drizzle the olive oil over top. Bake the tomatoes for 90 minutes, then place under the broiler for 5 minutes to finish. When done, set aside and allow to cool.

Place the roasted tomatoes, horseradish, vinegar, vodka, lemon juice, Worcestershire sauce, and Tabasco in a blender and purée.

Pour the purée into a 12"x18' baking pan, cover and place in the freezer for 2 hours, breaking up the ice crystals with a fork every 30 minutes. When the granita is done, transfer to an airtight storage container and keep frozen until needed.

To serve, plate oysters on rock salt or crushed ice, as desired. Place a half-teaspoon of granita and a half-teaspoon crème fraîche on top of each oyster. Garnish with a few shavings of lemon zest.

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