

OYSTERS WITH SPICY ORANGE GRANITA

Serves 8



Enjoying oysters just got better. A little bit of citrus and a little bit of spice come together with a surprising kick of deliciousness. Paired with the subtle sweetness of Jamestown oysters, you've got a winning combination.

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

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|-----|-----|-------------------------|----|--|
| 2 | C | water | 3 | kaffir lime leaves, chiffonade |
| 1/3 | C | sugar | 1 | birdseye chili, seeded, finely chopped |
| 1 | | orange, zested, divided | 24 | oysters |
| 1/2 | tsp | kosher salt | | |

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

In a small saucepan, combine the water, sugar, water, 1 tsp orange zest, salt, lime leaves and chili. Place over medium/high heat and stir until sugar dissolves. Bring to boil then remove from heat. Allow to sit for 5 minutes, then transfer to a blender and liquefy.

Pour the liquid 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 on top of each oyster. Garnish with a few shavings of orange zest.

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