



LAWER

ESTATES

SHUCKING OYSTERS, ON THE DOCK OF THE BAY WITH LAWER ESTATE VIOGNIER

PAIRS WITH LAWER ESTATE VIOGNIER



Among our favorite seafoods are oysters plucked and shucked fresh from the pristine, icy waters of Kachemak Bay, Alaska. It's a special place, where we relax, fish and spend time with friends and family, set in the heart of some of Alaska's most spectacular scenery. This recipe for oysters on the half shell with Thai Mignonette is to die for, especially when paired with Lawer Estates Viognier!

INGREDIENTS:

Juice of 1/2 a lime
1 tbs seasoned rice vinegar
1/2 tsp nam pla (fish sauce)
1 finely chopped scallion (white part only)
1/2 tsp honey
1 tsp fresh cilantro
1/2 tsp finely chopped Thai chili, or a pinch of cayenne pepper
1 dozen freshly shucked ice-cold oysters

PREPARATIONS:

Insert Mix all ingredients for mignonette and taste it—add more lime juice to taste. Shuck oysters and arrange on half shells on a plate of crushed ice. Spoon mignonette over oysters and serve.

Sliced French bread with butter is a good accompaniment.