



Hot Curried Oysters

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2 people

Ready in: 30 minutes

Ingredients

- 1 8oz tub of oysters
- 1tbsp. unsalted butter
- 1 shallot, minced
- 1 large garlic clove, minced
- ½ tsp curry powder
- ¼ tsp cayenne pepper
- ¼ cup heavy cream
- juice of ½ lemon
- pinch of saffron
- olive oil
- freshly ground white pepper

Instructions

1. Preheat broiler. Sprinkle an ovenproof gratin dish with enough olive oil to cover the bottom of dish so oysters won't stick. Arrange oysters in bottom of dish. Set aside.
2. In a small saucepan, combine the butter, shallots, garlic, saffron, curry powder, cayenne and heavy cream. Cook over low heat without browning, until soft and translucent, 1 to 2 minutes. Season with white pepper. Spoon sauce over oysters. Drizzle each oyster with a few drops of juice for the ½ lemon. Place

gratin dish under the broiler; cook until sauce melts and begins to sizzle, about 45 seconds. Serve immediately. Great for a New Years appetizer!!!