

Bloody Mary Alaska Oysters with Pickled Vegetables



Preparation Time: 0 minutes

Cook Time: 2 minutes

Servings: 12 oysters

Ingredients:

PICKLED ALASKA VEGETABLES:

1 cup apple cider vinegar

1 cup brown sugar

1 Tablespoon salt

2 bay leaves

1 teaspoon black peppercorns

1 Alaska Grown cucumber, cut into small dice

4 stalks Alaska Grown celery, cut into small dice

BLOODY MARY GRANITA:

4 whole Alaska Grown tomatoes

6 oz. smoked salmon vodka*

1 teaspoon fresh-squeezed lemon juice

1 Tablespoon brown sugar

1 to 2 Tablespoons prepared horseradish

1 Tablespoon Worcestershire sauce

4 to 6 dashes Tabasco® sauce

1 teaspoon celery salt

1 teaspoon salt

Pinch of white pepper

OYSTERS:

1 dozen Alaska oysters

**You can replace the smoked salmon vodka with plain or pepper vodka, if desired.*

Description:

PICKLED ALASKA VEGETABLES:

Combine vinegar, sugar, salt, bay leaves and peppercorns in a small saucepan over medium-high heat. Bring mixture to a boil; set aside. Place vegetables in a heat-proof bowl; pour hot vinegar mixture over. Allow to sit for at least 24 hours. Store in refrigerator up to 3 days.

BLOODY MARY GRANITA:

Cut tomatoes into quarters. Place tomatoes and remaining ingredients in a blender and process until smooth. Strain mixture, through fine-mesh sieve into a shallow container; freeze at least 2 hours. Every 30 minutes or so, scrape the ice crystals with a fork to create a fluffy mixture.

(NOTE: Granita recipe makes more than needed; reserve remainder for other uses.)

OYSTERS:

Shuck oysters; separate oyster from the shell, leaving oyster in shell.

To serve, scrape granita with a fork and place about 1-1/2 teaspoons onto each oyster. Stir pickled vegetables and garnish oysters. Serve immediately.

Recipe by Chef Drew Johnson, Kincaid Grill, Anchorage, AK.