

Chef Pecko shares his Fried Oyster Recipe

I used to be intimidated about making fried oysters simply because I thought there was so much to it. A trickery of sorts. But not so, as I learned from Chef Pecko from the Four Seasons Restaurant in NYC. Because this is a fried dish, you might think its not good for you but oysters are super healthy and your flash-frying with a healthy vegetable or grapeseed cooking oil.

SERVINGS: 2 | **PREP:** 10 minutes | **COOK TIME:** 5 minutes | **TOTAL TIME:** 15 minutes

INGREDIENTS

6 Oysters (Shucked; Save Shells)
2 Yellow Or Red Sweet Bell Peppers (Pureed; See Recipe)
1 Pinch Sea Salt
2 Cups Cooking Oil (Vegetable Or Grapeseed Oil)
1 Cup Milk (For Soaking Oysters)
1 Pickled Shishito (Or Hot Peppers; Julienned)
1/2 Cup Flour (Can Be Gluten Free)

INSTRUCTIONS

Soak all oysters in milk; set aside for 10 minutes.
Shake off milk as you dip each oyster into flour. Place on a plate.
Line up oyster shells and spread pepper puree on base of each. You can do this on a plate instead of the shells as well.
Meanwhile, heat a deep skillet with vegetable oil for 3-4 minutes on med-high heat.
Dip each oyster one at a time into oil.
Each oyster is done when they turn light brown and crispy.
Place in each oyster shell and top with pickled julienned shishito pepper or other pickled mild hot pepper.
*You can buy pepper puree in stores or make homemade.
Here is very simple recipe to make homemade pepper puree.

NOTES

Fried Oysters can always be used in Fried Oyster Po-Boy Sandwiches! Serve with a glass of champagne or crispy white wine, or a refreshing tomato drink.

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