

Chesapeake Oysters on the Half Shell, with Green Apple & Cider Mignonette

Serves 4 (3 oysters per person)

1 dozen oysters, well-chilled  
½ cup artisan cider vinegar  
2 shallots, finely minced  
1 medium green apple, peeled & finely diced  
1 teaspoon chopped chervil  
½ teaspoon cracked black peppercorns

Spread a large plate with crushed ice and place in the freezer to keep from melting.

About 10 minutes prior to serving the oysters, whisk together the vinegar, shallots, apple, chervil and cracked pepper in a glass bowl to allow for the flavors to develop.

Shuck the oysters and place in their half shells on the bed of crushed ice. Serve along with the cider mignonette.

*Recipe courtesy of Restaurant Associates chef Albert Lukas*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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