

# CORNMEAL FRIED OYSTER

*spicy remoulade/ pickled green tomato*  
1 dozen oysters

## CORNMEAL BREADING

½ cup cornmeal, yellow  
1 cup cornstarch  
¼ tsp. paprika  
¼ tsp. onion powder  
¼ tsp. garlic powder  
¼ tsp. thyme  
¼ tsp. oregano  
½ tsp. salt

- Combine all ingredients and whisk together thoroughly set aside.

## SPICY REMOULADE

1 cup mayo  
2 TBS. horseradish, prepared  
1 TBS. dijon mustard  
½ tsp. paprika  
1 TBS. chives, minced  
½ tsp. lemon juice  
1 tsp. crystals hot sauce  
¼ tsp. salt

- Combine all ingredients into a medium sized mixing bowl.
- Whisk together and taste.

## PICKLED GREEN TOMATOES

1# green tomatoes, quartered  
25 oz cider vinaigrette  
12 oz water  
3 oz brown sugar  
3 oz sugar  
1 TBS. salt  
1 TBS. mustard seeds  
1 tsp. celery seeds  
¼ cup yellow onion, small diced  
2 each garlic cloves, thinly sliced

- Place tomatoes into a glass jar or non-reactive container.
- Combine the rest of the ingredients in a pot and bring to a boil.
- Pour hot pickling liquid over tomatoes. Cover container.
- Let pickles cool at room temperature, then refrigerate
- You will want to do this a few days a head of time.

## PLATE ASSEMBLY

1 qt. vegetable oil

- Place oil in large pot and heat to 350 degrees
- While oil is heating, shuck 12 oysters
- Reserve the bottom shell and rinse clean
- Take pickles out of brine and chop them into a small dice
- Dredge oysters one by one in to breading
- When oil is hot, gently place each oyster in the hot oil.
- Fry for 2-3 minutes
- Take oysters out and place on a paper towel lined plate
- Place a dollop of remoulade in each oyster shell.
- Place fried oyster on top of remoulade and top each oyster with pickled tomatoes

