

'My Best Dish Yet' Recipe

OYSTER NACHOS

Recipe by Chef Jake Hizny

Preparation Instructions:

Oysters

1. In a mixing bowl soak oysters with buttermilk and hot sauce. Then season them with 1/2 of the Cajun seasoning. In another mixing bowl season the cornmeal and flour with the remaining Cajun seasoning.
2. In a nonstick sauté pan heat at least 1-inch oil over medium high heat. Now dredge the oysters in the cornmeal; coating them evenly. When the oil is hot, lay the oysters in the pan. Cook until golden on both sides, approximately 2 minutes per side. Remove using a slotted spoon and set aside on paper towels to drain. Reserve.

Tortilla Chips

1. Preheat deep-fryer to 350 degrees and then fry tortilla chip until crispy. Drain and reserve.

Chipotle Tartar Sauce

1. In a mixing bowl combine garlic, chipotles, mayonnaise, green onion, lime juice and salt. Reserve.

To Assemble

1. Top tortilla chip with chipotle sauce, then add oyster and garnish with Pico. Serve immediately

Yield: 5 Oysters or 1 Serving

Ingredients

Oysters

	Product Brand	Maines Item #	Amount
Shucked Oysters, drained well	Fresh	095201	5 ea.
Buttermilk, to cover	Byrne	004219	As needed
Hot Sauce	Franks	304440	t.t.
Cajun seasoning	Culinary Secrets	345813	1 tsp.
Corn meal	Aunt Jemima	381257	1/2 c.
Flour, all-purpose	Gold Medal	381254	1/2 c.
Corn oil, for frying	Gem	370830	As needed

Tortilla Chip

Tortilla chip, raw, corn	Mexican	171947	5 ea.
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Chipotle Tartar Sauce

Garlic, whole, cloves, finely diced	Markon	097210	1 ea.
Chipotles in adobo sauce, finely diced	La Preferida	901055	1 ea.
Mayonnaise, extra heavy	Culinary Secrets	300063	3 oz.
Green onion, finely sliced	Markon	097471	1/2 ea.
Lime, juiced	Fresh	096208	1 tsp.
Salt	Katy's Kitchen	340620	t.t.

Pico de Gallo

Pico de Gallo	Ultra Fresh	019491	5 Tlb.
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