

# Crispy Oysters with Thai Salsa

## Ingredients

### Salsa

English cucumber, peeled, fine dice	Fresh	097162	3 c.
Green onion, sliced	Markon	097471	1 c.
Radish, fine dice	Fresh	097714	3/4 c.
Fresh Mint, chopped	Fresh	097277	1/4 c.
Fresh ginger, peeled, minced	Fresh	097216	3 Tlb.
Fresh Lime juice	Fresh	096208	3 Tlb.
Sugar, granulated	Domino	380424	2 Tlb.
Garlic, clove, peeled, minced	Markon	097210	1 1/4 Tlb.
Siracha Hot Sauce	Huy Fong	006221	1 1/2 tsp.
Salt	Katy's Kitchen	340620	As needed

### Oysters

Corn Starch	Argo	389741	1/2 c.
Flour, AP	Gold Medal	381254	1/2 c.
Oysters, Blue Point	Fresh	095020	20 ea.

## Preparation

1. To prepare the salsa combine the cucumber, green onion, radish, mint, ginger, lime juice, sugar, garlic and Siracha hot sauce in a mixing bowl. Taste and season with salt. Cover and store under refrigeration until service.
2. In another mixing bowl combine corn starch and flour. Reserve
3. Check oysters to make sure they are alive, scrub under running water to remove dirt, etc. Open oysters and discard top shell.
4. Remove oysters and retain bottom shell for presentation. Toss oysters in flour mixture and fry until golden brown. Remove from fryer and place on paper towel to absorb any excess oil.
5. To serve, place reserved oyster shells on presentation plate. Place crisp oyster on shell and top with Thai Salsa. Serve immediately

## Yields

4 Servings