

## OYSTERS how to shuck and steam

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**fresh oysters**  
**butter**  
**lemon**

**garlic powder**  
**hot sauce**  
**horseradish**

Scrub Oysters and wash/rinse thoroughly. You can use an old tooth brush to get rid of most of the grit on the shell. If you're not going to use them right away, store them in a bowl on top of a small amount of ice that is covered with a dish towel in your frig putting them curved side down on top of towel. Don't submerge Oysters IN water, so check ice. Then top with a cold kitchen towel to cover them. They SHOULD be used within 1-2 days from purchase. For each 4 or so Oysters, melt 2 Tablespoons of Butter with a dash of Hot Sauce. I like a bit of Horse Radish on the side.

Once Oysters are shucked, remove any grit or shell while trying to keep the liquor/juice . Then you can steam them for about 7 min, until they just begin to curl. Try not to let them shrink to more than 1/3rd of their size. If you don't have a steamer, use a metal colander placing it upside down in a large pot with a few inches of water, cover and bring to boil. Carefully place Oysters on top of the colander, cover and steam for about 7 min.

### HOW TO SHUCK OYSTERS

You can use an Oyster shucking knife OR...a flat head screw driver!! (just make sure the screwdriver is washed) Now there is a ROUND part of the Oyster, that is the bottom. We want to open it at the top, which is the more pointy end. Wiggle the screwdriver into it and pry it open. Be careful. Wrap a folded paper towel around the bottom round part to hold Oyster in place while you are doing this or wear heavy duty gloves. Just wriggle that screwdriver into it, applying a bit of pressure until you can safely open it all of the way. Don't worry, as long as you are careful and patient, you'll get the hang of it.

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You can also lay the Oyster down with the screwdriver in, and tap on the top of the screw driver with a small hammer. Once you've begun to pry it open, take a short knife and CAREFULLY run it around the rim (the rounded side of the Oyster) to separate the meat from the shell. There is a muscle on the top shell, you need to take your knife and carefully separate it from the meat. Then run your knife under the meat on the bottom part of the shell separating it.

NOTE: There is the school of thought that one shouldn't rinse the Oysters again after shucking. I guess I'll leave that one up to you. The ones that I have been buying have an awful lot of grit and sand that I really DON'T want to eat, so unfortunately I do have to give up that liquor/juice and yes rinse them out. They still taste good.

Once you have shucked the Oysters you are going to want to get rid of any grit that is on the inside. Now, some people are afraid of actually shucking. You can do this: Put Oysters in freezer for 1/2 hour or so, and then steam them on top of rapidly boiling water for just a few minutes. The Oyster will open on the bottom round part of the shell, hopefully just enough for you to use that screw driver again or a small knife to pry the rest of the way open. Keep in mind, that when steaming you ARE cooking them a bit, so keep your eye on them.

Plate & serve with Lemons, more Hot Sauce, and melted Butter. (Put a dash of Garlic POWDER in the Butter) OR... serve with Cocktail Sauce.

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