

Pan Fried Baby Oysters In Herb Crust With Fresh Fennel & Pernod, Aioli



Herb Crust

50 extra-small oysters
2 lbs cornmeal
1 lb bread crumbs
salt and pepper to taste
1/2 cup fresh thyme
1/2 cup chives
1/2 cup fresh dill

Combine cornmeal, bread crumbs and half of the fresh herb mixture. Combine eggs and milk with remaining herbs in a bowl. Dip baby oysters into milk mixture and then into seasoned combined mixture. Saute breaded baby oysters in oil until golden brown on both sides for about 1 minute on each side. Serves 50 (cont.)

Pan Fried Baby Oysters In Herb Crust With Fresh Fennel & Pernod, Aioli (cont.)

Fennel Garlic Pernod, Aioli

1 lb Diced Fresh Fennel (Confetti Style)
2 Cups Pernod Liquor
1/2 Cup Minced Fresh Garlic
Salt & Pepper to Taste
1 Cup Melted Butter
1 Quart Mayonnaise

Saute fresh fennel and garlic in melted butter, deglace fry pan with pernod liquor until fennel is tender. Set aside for about 10 minutes. Fold with mayonnaise and serve cold with baby oysters. - *Recipe created by Executive Chef Abdullah Ouassil especially for Minterbrook Oyster Co.*

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