

Carasuzzi's

how to prepare **raw** OYSTERS

IT'S EASY!



1 Keep the oysters in a single layer in the refrigerator, cupped side down and between damp kitchen towels until you are ready to eat them.

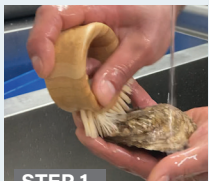
2 Scrub the oysters down so none of the grime gets inside when they are shucked.

3 After shucking (see opposite side), set the open oysters on crushed ice. Discard the top.

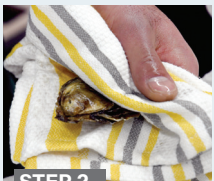
4 Garnish with fresh squeezed lemon juice, horseradish, or with a mignonette sauce.



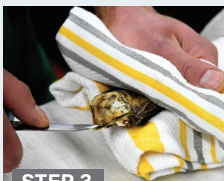
how to shuck an oyster



STEP 1



STEP 2



STEP 3



STEP 4



STEP 5

How to shuck an oyster

STEP 1 Scrub the shells.

STEP 2 Place the oyster flat side up in a tea towel with the hinged end facing out. Hold the oyster firmly in place.

STEP 3 Insert the shucking knife into the hinge end. Slowly and firmly wiggle the knife to break the seal and pop the top shell up by twisting the knife. Wipe off the tip of the knife on the towel to remove any grit.

STEP 4 While the top is still attached, slowly run the knife along the inside top of the shell to release the muscle which attaches the oyster to the top.

STEP 5 Remove top shell entirely and use the knife to carefully slide under the oyster to release the muscle holding it in place.

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*Shucking
knife*