

### **Grilled Oysters with Mango Cucumber Salsa**

1 small mango, finely diced  
1 small cucumber, finely diced  
1 shallot, minced  
¼ cup finely chopped cilantro  
Juice of 2 small limes  
Salt and pepper to taste  
16 oysters, scrubbed

Prepare the barbeque to grill at medium high heat.

To make salsa, stir together mango, cucumber, shallot, cilantro, lime juice, salt and pepper. Place the oysters on the grill, close the cover and cook for 5 minutes or until the shells have popped open. Discard any oyster that does not open.

Remove oyster shell tops, arrange the oysters on 4 plates, top with the salsa and garnish with cilantro sprigs if desired.

Serve with Frei Brothers Reserve Russian River Valley Sauvignon Blanc.

Serves 4

