

PACIFIC NORTHWEST BARBEQUED OYSTERS WITH COMICE PEAR SAUCE

By Elise Lalor of Issaquah, WA

Ingredients:

36 Fresh oysters, unshucked	1/2 cup finely minced Comice pear
3/4 cup pear vinegar	1/2 teaspoon finely grated fresh ginger
1 1/2 tablespoons minced shallots	1 tablespoon minced fresh basil
1 teaspoon freshly ground black pepper	

Materials:

Tongs	Plastic wrap
Cutting board	Food scrubbing brush
Small spoon	Large bucket
Small chopping knife	Oyster knife
Microplane fine grater	Aluminum foil
Medium size bowl	

Preparation:

1. Begin making the pear sauce by combining vinegar, shallots, black pepper, pear, ginger and basil in a medium-sized bowl. Mix the ingredients well and place bowl to the side.
2. Take the oysters and scrub shells thoroughly with a scrub brush. Once clean, place oysters on the grill, lid side (flat side) up and grill for 10 to 15 minutes, or until shells begin to open.
3. Place an oyster knife under the lid of each oyster and pry off the top shell. Top each oyster with 1 teaspoon of the pear sauce and serve immediately. Serves 4 to 6.

Estimated Cook Time: 40 minutes

Wine Pairing Varietal: Redwood Creek White Zinfandel