



STEAMED OYSTERS WITH SWEET WINE BUTTER

BY CHEF GREG ATKINSON

Ingredients

3/4 cup late harvest Muscat or Riesling

2 tablespoons whipping cream

1/2 cup cold, unsalted butter, cut into 1-inch chunks

Kosher salt and freshly ground black pepper, to taste

24 oysters in their shells

*choose whatever type of oyster you like best

1/2 cup water

For those who are timid about oysters, steaming is a wonderful way to become more familiar with these wonderfully edible mollusks. Top steamed oysters with plain melted butter, with a flavorful sauce like this one, or try the steamed oysters in one of the more elaborate preparations that follows.

Butter Sauce: Pour wine into a saucepan over high heat and boil until it is reduced to 1/4 cup. Slowly add the cream and bring back to a boil. When the mixture is boiling hard, whisk in the unsalted butter, adding a few chunks at a time. The sauce should be smooth and creamy. Season to taste with salt and pepper and set aside.

Steaming the Oysters: In large kettle or a wok over high heat, cook the oysters in the water for 8-10 minutes, or until shells are opened.

Shuck the Oysters: With an oyster knife, pop the tops off from each oyster and free the oysters from their bottom shells, but leave them in place (on the half-shell). *For instructions on shucking oysters see recipe from episode 13.

On the Plate: Arrange the steamed oysters on the half shells on small plates and ladle about a tablespoon of sauce over each one. Serve immediately.

Courtesy of Chefs A' Field.