

CHESAPEAKE ROCKFISH WITH SUMMER VEGETABLES & BASIL PISTOU
FROM CHEF JEREMIAH LANGHORNE ~ THE DABNEY

INGREDIENTS

- 12 WHITESTONE OYSTERS (SCRUBBED AND CLEANED)
- 3 OZ SHAVED BROADBENT COUNTRYHAM OR (BEST QUALITY YOU CAN GET)
- 6 SHISHITO PEPPERS (ROASTED DESEEDED AND CHOPPED FINE)
- ½ CUP CHAMPAGNE VINEGAR
- 2 TABLESPOONS HONEY
- 1 LARGE SHALLOT (MINCED)
- 2 CLOVES GARLIC (MINCED)
- ½ LEMON
- 1 TEASPOON FENNEL POLLEN

METHOD

- CUT THE HAM INTO SMALL PIECES AND COOK IN A PAN UNTIL CRISPY. ONCE CRISPY, SET ASIDE.
- ADD MINCED SHALLOT AND GARLIC TO HAM FAT AND SAUTEE UNTIL SOFT. ADD VINEGAR, HONEY AND THE FENNEL POLLEN TO THE PAN.
- SHUCK THE OYSTERS - ONLY REMOVING THE LID - DO NOT DETACH THE MUSCLE. OYSTERS SHOULD STILL BE ATTACHED TO SHELL ON ONE SIDE.
- ON A GRILL PLACE THE OYSTERS OPEN SIDE DOWN ON THE GRATE AND COOK FOR 1-2 MINUTES.
- REMOVE THE OYSTER, DETACH THE MUSCLE USING KNIFE AND PLACE ON A TRAY.
- ARRANGE A PLATE WITH SOME ROCK SALT OR WET KOSHER SALT SO THE OYSTERS ARE HELD EVENLY AND DO NOT TIP OR SPILL. [SEE TIP BELOW]
- ADD THE COUNTRY HAM VINAIGRETTE ONTO EACH OYSTER - A SMALL SPOONFUL EACH.
- ADD THE CRISPY HAM AND THE CHOPPED SHISHITOS TO EACH OYSTER. SQUEEZE LEMON ON TOP.
- READY TO EAT. ENJOY!

TIP:

TO HOLD THE OYSTERS IN PLACE ON THE PLATE, PUREE A FEW CUPS OF KOSHER SALT IN A BLENDER. MOUND THE SALT ON THE PLATE AND PLACE OYSTERS ON TOP. THE SALT WILL HOLD THE OYSTERS IN PLACE AND HELP THEM RETAIN THEIR WARMTH.

TO ORDER WHITE STONE OYSTERS, VISIT: WHITESTONEOYSTERS.COM

LEARN MORE ABOUT CHEF JEREMIAH LANGHORNE + THE DABNEY: THEDABNEY.COM

