



NEW OYSTERS KILPATRICK

A summer classic that's making a killer comeback.

INGREDIENTS

- 1 eschalot, thinly sliced
- 1/2 tsp sea salt flakes
- 1/4 cup (60ml) red wine vinegar
- 50g dried chorizo, finely chopped
- 1 tbs brandy
- 2 tbs tomato sauce
- 2 tbs Worcestershire sauce
- 1/4 tsp Tabasco sauce (or to taste), plus extra to serve
- 24 Sydney rock oysters, shucked
- Rock salt and lemon wedges, to serve

RECIPE COURTESY OF:

<https://www.delicious.com.au/recipes/new-oysters-kilpatrick-recipe/w9ty7nq3>

METHOD

1. Place the sliced eschalot in a bowl and, using your fingers, rub in the salt flakes. Add the vinegar and set aside until ready to serve.
2. Preheat an overhead grill to high. Place the chorizo in a cold small non-stick frypan over medium heat and cook for 3 minutes or until golden brown. Add the brandy and cook for a further minute or until completely evaporated. Remove from the heat and stir through the tomato sauce, Worcestershire sauce, Tabasco and season with freshly ground black pepper.
3. Place the oysters on a tray lined with the rock salt. Divide the chorizo mixture among the oysters and grill for 5-7 minutes until golden brown. Serve immediately alongside the pickled eschalot and lemon wedges.

DIFFICULTY: EASY
INGREDIENTS: 10
SERVINGS: 24