

# Oysters



## Fine food

### opening and enjoying an oyster

"There is no sin in life greater than washing a freshly shucked oyster!" (Martin Palmer, Martin Seafoods).

The best way to eat an oyster is freshly shucked, unwashed in its natural brine and, if you are a purist, with no dressing. If you would rather leave shucking to the experts, make sure the oysters are fresh and not dried out.

While there are a couple of ways to open an oyster, below is the most popular.

### Shucking an oyster

#### What you need:

Cutting board

Tea towel or thick cloth

A sharp oyster knife

A bit of muscle and some patience

1. Place the oyster on a cutting board and hold the oyster down with a tea towel or thick cloth covering your hand (the person in the photo is bare handed which is not recommended)
2. Using a sharp oyster knife, place the tip of the knife to the hinge end of the oyster (pointy end).
3. Carefully apply pressure to the oyster and as the knife enters the oyster, gently twist the knife and pop the top shell.
4. Slide the knife into the oyster until you reach the oyster muscle, located on the right hand side, halfway down the oyster.
5. Slice the oyster muscle and remove top shell. Do not wash the opened oyster under water!
6. Before serving, 'turn' the oyster over by simply slipping a table knife under the oyster and cutting the abductor muscle from the bottom shell and flipping the oyster over.
7. Either eat with a fork, tooth pick or, as the purist does, slurp the oyster and its brine out of the half shell.

