



RECIPE OF THE MONTH AUGUST 2018



OYSTER TACOS

The best food tells a story of the place it is from. Eating an oyster in Virginia captures the character of our waters in one quick, complex taste...telling a story in every shell. Travelers can eat oysters like a true Virginian year-round, thanks to numerous festivals and events, and even at wineries and breweries. We love this Oyster Taco recipe. Serve with a Virginia Chardonnay or Riesling. Delicious!

OYSTER TACOS

(4 servings)

Rémoulade

1/3 cup sweet relish

1/2 cup mayonnaise

3 T minced red bell pepper

2 T minced celery

2 T minced onion

1/2 jalapeño, chopped

3/4 tsp hot pepper sauce

1/4 tsp black pepper, freshly ground

Kosher salt

Place relish in small mesh sieve set over small bowl; let drain. Transfer to medium bowl and stir in mayonnaise and next 6 ingredients. Season with salt then cover and chill.

Make a day ahead.

Tacos

- Whisk first 5 ingredients in medium bowl. Pour oil into heavy pot to depth of 1". Heat over medium-high heat until deep-fry thermometer registers 350-360.
- Dredge oysters in cornmeal mixture and fry in batches, stirring occasionally until golden brown, about 2 minutes. With slotted spoon, transfer to paper towels.
- Heat large skillet over medium-high heat. One at a time, cook tortillas until softened and heated through, about 1 minute each side.
- Place 3 oysters in center of each tortilla, top with remoulade, lettuce and tomatoes.