



45°N
63°W

SIZZLING GINGER AND SCALLION MIGNONETTE

INGREDIENTS:

- 2 green onions
- 2 cm thick piece of fresh ginger
- 6 small salad radishes
- 3 tbsp rice vinegar
- 1 tbsp toasted sesame seeds
- 3 tbsp Canola oil
- Pinch of salt

12 freshly shucked Nova Scotia Oysters

INSTRUCTIONS:

Using a knife or mandolin, cut salad radishes into thin circles. Add to a small bowl with a pinch of salt, and then cover with rice vinegar. Slice green onions at a steep angle to create long thin pieces of onion. Peel ginger (a spoon works best), and cut into thin slices. Line up slices and cut vertically into matchsticks. Scatter green onion and ginger slices onto fine meshed wire rack placed over a sheet pan.

Heat canola oil until it reaches a measured temperature of 350-360F, then carefully ladle the hot oil over the green onions and ginger. This results in a satisfying sizzling sound, flash-frying ingredients. Combine green onion and ginger with radish mixture. Spoon mignonette over freshly shucked Nova Scotia oysters and top with toasted sesame seeds.