



eat oysters,
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LEASE LONGER

Antoine's Oyster Foch



Ingredients

Vegetable oil, for frying
6 tbsp. paté
6 slices of bread, crusted removed,
toasted
Salt and pepper
2 cups of yellow cornmeal
3 doz. raw oysters
3 cups of Colbert Sauce, recipe follows
1 oz. of parsley leaves, chopped

Directions

1. Fill a large pot almost halfway with oil and heat to 350 degrees.
2. Spread 1 tablespoon of paté on each piece of toast. In a shallow bowl, mix enough salt and pepper into the cornmeal to flavor it. Roll the oysters in cornmeal until well covered. Lightly shake off the excess.
3. Carefully add breaded oysters to the hot oil and fry until crispy, about 30-40 seconds. Remove with a spoon and drain on a paper towel.
4. Put 6 fried oysters on a piece of toast, and then top the oysters with Colbert Sauce. Garnish with chopped parsley. Serve immediately.

Colbert Sauce Ingredients

2 oz. (¼ cup) of sherry wine
8 oz. of just-made hollandaise sauce
1 oz. of tomato sauce
6 dashes of Worcestershire sauce
Caramel food coloring
Kosher salt and freshly ground pepper

Colbert Sauce Directions

1. In a medium saucepan over medium-high heat, cook the sherry wine until reduced by half.
2. Add hollandaise sauce, followed by tomato sauce and Worcestershire sauce. Add enough caramel food coloring until it becomes a deep chocolate shade.
3. Season with salt and pepper. Serve over fried oysters.