

OYSTER SHUCKING

A step-by-step guide

21
AT HOME

WHAT YOU'LL
NEED →



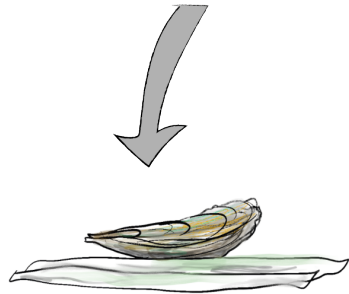
KITCHEN KNIFE/OYSTER KNIFE



TEA TOWEL

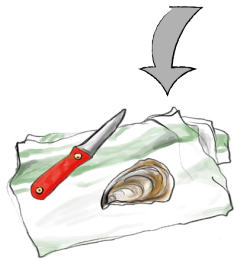


GLOVES

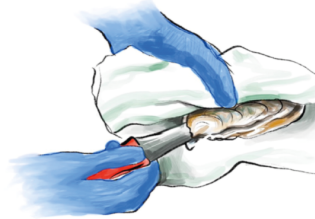


Place the oyster flat side up, cupped side down, onto the tea towel.

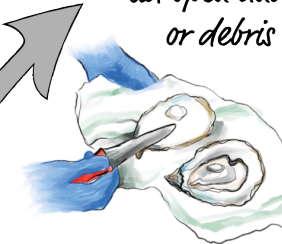
**Oysters are best preserved flat side facing up under a cool damp cloth refrigerated*



Slip the knife blade between the top and bottom shell near the pointed hinge. Holding the knife, firmly apply downward pressure and twist!



Run the knife along the partially opened oyster and cut the adductor muscle. Flip the lid open and remove any shell or debris around the oyster.



Gently run the knife under the oyster flesh to loosen and release the oyster from the shell.



Then slurp away!

**We like to serve our oysters with shallot vinegar, lemon or Tabasco.*

