

Oysters with Red Wine Shaved Ice

cup red wine vinegar
½ cup dry red wine
1 Tablespoon minced shallot
1 Tablespoon sugar
½ Teaspoon freshly ground white pepper
24 oysters in the shell or Shucked Oysters
Rock salt

Combine first 5 ingredients in a large bowl, stirring until sugar dissolves. Pour mixture into a shallow dish; freeze, uncovered, 3 hours or until firm. Flake ice mixture with a fork.

Shuck oysters, discarding top shells; run knife under meat of oyster to release. Place half shells on a serving platter lined with rock salt. You also can use shucked oysters and get creative with the display; use shot glasses or something else. Spoon 1 teaspoon red wine ice onto each oyster; serve immediately.

