Recipes - Page 1 of 3 **MEDIA CONTACTS**

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**Logo_Jamestown_Seafood_2C.epsPUMPKIN AND ALE BLINI WITH OYSTERS AND BEET RELISH**

*by Sally James, international award-winning author & chef consultant to Jamestown Seafood*

**Makes 24 Blinis**

These Blini have the sweet earthy tones of pumpkin, richness of ale, and make a deliciously moist base for mouthwatering oysters. A burst of color and tang comes from the beet, and silky rich cream, making them a spectacularly delicious bite for parties or appetizers.

INGREDIENTS

12 Sequim Bay oysters

Crème Fraiche or Greek Yogurt

Beet Relish

1 large red beet, grated

2 tablespoon rice wine vinegar

1 teaspoon sugar

Blinis

1/2 cup buckwheat flour

1/2 cup all-purpose flour

1/3 cup pumpkin or butternut squash, boiled and mashed

1 tablespoon olive oil

1 egg

1/4 cup light beer

1/4 cup stout beer

salt, to taste

freshly ground pepper, to taste

butter, for cooking

DIRECTIONS

To make the relish, place the grated beet in a small flat bowl.

In a small saucepan, combine the vinegar with the sugar over medium high heat until it just simmers, then pour over the beet. Allow to sit for 10 minutes, stirring occasionally, then drain, cover, and refrigerate until ready to use.

To make the blinis, sift the flours together in a large bowl. In a separate bowl, beat the pumpkin, oil and egg together, then stir in the light and stout beers. Stir this mixture into the flour until combined. Season to taste.

Heat a few teaspoons butter in a large non-stick pan over medium heat. Using about 2 teaspoons mixture per blini, you’ll have room in the pan to make 4 - 6 blinis at a time, depending on the size of your pan. Cook each blini for 2 minutes per side, or until golden brown. Transfer to a wire rack to cool while you cook the remainder, adding fresh butter each time.

To serve, spoon a dollop of Crème Fraiche onto each blini, top with an oyster, followed by a small mound of relish.

Enjoy with a glass of your favorite stout. (SEE ATTACHED PHOTO IMAGE)

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**Logo_Jamestown_Seafood_2C.epsBROILED CHEESE CRUSTED OYSTERS WITH PEAR & HORSERADISH PUREE**

*by Sally James, international award-winning author & chef consultant to Jamestown Seafood*

**Makes 12 servings**

Perfect for the cooler months, these oysters nestle in a silky, sweet bed of pear with the bite of horseradish. A delectable contrast to the warm broiled oyster and crusty cheese, and perfect with a red wine or cider.

INGREDIENTS

12 Sequim Bay oysters

Pear and Horseradish Puree

1 pear, peeled and diced

1 small wedge of lemon

1/4 cup water

1 tablespoon fresh horseradish, grated, (or 1 teaspoon prepared)

Cheese and Herb Crust

1/4 cup Parmesan cheese, grated

2 teaspoon chopped fresh herbs, such as marjoram, thyme or sage

DIRECTIONS

Remove the oysters from their shells and set aside, then wash and dry the shells.

Pre-heat the oven to broil.

To make the puree, place the pear, lemon juice, and water in a small saucepan. Bring to a simmer and cook for 5 minutes, or until the pear is tender. Cool slightly, remove lemon, drain and transfer to a small blender. Add the horseradish and lemon zest and puree until smooth. Cover and store in refrigerator until ready to serve.

In a small bowl, combine the cheese and herbs.

Spoon a small mound of puree into the bottom of each shell, top with an oyster, followed by a small mound of the cheese mixture. Place the oysters on a baking sheet and broil until golden brown, about 5 minutes.

To your health!

SEE ATTACHED PHOTO IMAGE FOR PUBLICATION

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**Logo_Jamestown_Seafood_2C.epsOYSTERS WITH CHAMPAGNE, BASIL & APPLE GRANITA**

*by Sally James, international award-winning author & chef consultant to Jamestown Seafood*

**Makes 12 servings**

Delightfully fresh and tangy, with a touch of sweetness, this Granita adds a wonderful sparkly touch to plump oysters tasting of the ocean. It’s also very simple. A drizzle of basil oil brings a fresh herbaceous note. Great with mint too. It’s an ideal way to use up the last remaining basil from summer.

INGREDIENTS

12 Sequim Bay oysters on the half shell

Granita

1 small Granny Smith apple

1/2 cup Champagne or sparkling wine

Basil Oil

This will make more than you need to use as you wish – lovely for dipping toast.

1/2 cup fresh basil leaves

1/4 cup olive oil

DIRECTIONS

To make the Granita, dice the apple finely, with the skin, and place in a small blender. Add the Champagne and blend until smooth. Pour this mixture into a large flat tray, cover and place in the freezer overnight.

To make the Basil Oil, blanch the basil leaves in boiling water for 10 seconds, plunge into iced water to stop the cooking, place on absorbent paper and squeeze out the water. Chop the prepared basil, transfer to a small blender, add the oil, and puree until smooth. If desired, strain through a fine sieve or muslin.

Just before serving, remove the Granita from the freezer and scrape into crystals with a fork. Spoon on top of oysters in shell and drizzle with a little of the oil.

Indulge immediately, with a glass of the remaining bubbles!

SEE ATTACHED PHOTO IMAGE FOR PUBLICATION