



Oysters on the Half Shell with Cobram Estate St Leonards Red Wine Vinegar

6 Shallots, peeled and sliced
3/4 cup Cobram Estate St Leonards Red Wine Vinegar
36 Oysters, fresh

Serves 4

St Leonards Red Wine Vinegar



Cobram Estate St Leonards Red Wine Vinegar is a wonderful base for dressings and marinades, and also great for deglazing roasting pans.

In a blender puree shallots with Cobram Estate St Leonards Red Wine Vinegar until smooth.

Set aside. Shuck oysters. Shucked oysters may be kept, covered with a wet towel, in the refrigerator up to an hour. Spoon about 1 teaspoon of sauce over each oyster to cover with a thin layer. Serve immediately.

Enjoy your meal,

Gabriel Gaté