

OYSTERS WITH GRILLED PEACH MIGNONETTE AND VIRGINIA HAM

Presented by Booth Hardy, Barrel Thief
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OCTOBER IS VIRGINIA WINE MONTH

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OYSTERS WITH GRILLED PEACH MIGNONETTE AND VIRGINIA HAM

INGREDIENTS

- 2 oz. thinly sliced Virginia ham
- 1 dozen Virginia oysters
- 1 Virginia peach
- 2 lemons
- 1/2 stick of butter, melted
- 1 tbsp shallot, finely diced
- 1 tbsp Italian parsley, finely chopped
- 2 tbsp champagne or white wine vinegar
- Hot sauce to taste
- Sea salt to taste
- White sugar to taste

VIRGINIA WINE PAIRING

Petit Manseng

DIRECTIONS

Preheat the grill. Lay the sliced sheets of VA ham on cool part of the grill and allow to crisp up.

Halve the lemons and the peach, brush the cut sides with half of the melted butter, sprinkle with sea salt, and grill cut side down until warmed through and softening.

Juice the grilled lemons into a bowl, small dice the peach and add along with champagne vinegar, parsley, shallot, a dash of hot sauce, sea salt and white sugar. Mix to combine. Set aside in warm place.

Shuck oysters and lay them on the grill in their shells until just warmed through. Remove and drizzle each oyster with mignonette and the remaining melted butter, and crumble the VA ham over the top.

Barrel Thief Wine Shop and Cafe is Richmond's best "cave à manger", or wine store where you can eat and drink. After ten years in business, Barrel Thief has become a wine lover's paradise and the best place in Richmond to taste, drink, and purchase great bottles from all over the world.



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