

FROM THE JPB CULINARY LABS:



ASHEVILLE, NC

Oysters with Sweet Chili Sauce and Fried Shallots

Ingredients:

- 1 small red bell pepper
- 1 jalapeno or serrano chili
- 1 habanero chili (only if you like it hot!)
- 2 large cloves of garlic
- 2 large shallots
- 1 tsp. freshly grated lemongrass stalk
- 1" piece of freshly grated ginger
- 1/4 cup grated palm or coconut sugar
- 1 lime, juiced
- 1 Tab. fish sauce
- Honey to taste
- 1.5 cups canola oil
- 1-2 doz. fresh raw oysters, split



Directions:

Thinly slice 1 large shallot and fry in hot oil (325-350 F) for 2-3 minutes until brown and crispy. Drain on paper towels and set aside until ready to serve.

Place the peppers, remaining shallot, garlic, grated lemongrass, ginger, and palm sugar in a food processor (or mortar if you prefer). Pulse several times until finely chopped. Stir in lime juice, fish sauce, and honey to taste. Refrigerate until ready to serve.

Dress freshly shucked oysters with a spoonful of the sweet and spicy chili sauce and top with fried shallots.

Perfect Pair: Boom Shucka Chenin



Never known to be a shy grape, Chenin Blanc is lively and loveable. This wine bursts with aromatics of bountiful lime peel, Crenshaw melon, lychee, and golden apple. White flowers, ginger, and chalk whisper around the edges. A zing of citrus and kumquat moves effortlessly with waves of Bartlett pear, muskmelon, and almond. Layers of flavors to the finish – apple, pear, nuts, chalk, and even a touch of mint.

Pair this gregarious wine year-round with a range of dishes: smoked salmon salad, sushi, pan-roasted monkfish, coq au vin blanc, roasted root vegetables, Xi'an or Sichuan cuisine, light charcuterie, aged chèvres, and mild blues such as Bleu des Causses or Point Reyes. Our favorite pairing is a chilled glass of Boom Shucka Chenin with friends and as many types of local oysters you can find!