



Pan-Fried Oysters

from Tina's restaurant in Dundee

Heat 1/2 inch clarified butter (see below) in a sauté pan until hot. Can test with a sprinkle of flour.

Flour oysters in a pan to coat them all over.

When the butter is ready, gently lay each oyster down and let them brown to golden on the first side. Turn gently and brown the other side. Usually this is several minutes on each side.

Drain them on a cooling rack and serve with sorrel mayonnaise.

Sorrel Mayonnaise

Put 1 egg, 1 tsp. dijon mustard, and 8 leaves or so of sorrel. Blend on medium speed for 3 minutes, until it is a uniform green color. Add the oil in a slow consistent drip or in several slugs at a time, until it is thick. Stop and stir in juice of 1/2 a lemon, and several pinches of salt.

Clarified Butter

Unsalted butter, cut into cubes.

1. Heat the unsalted butter in a heavy-duty saucepan over very low heat, until it's melted. Let simmer gently until the foam rises to the top of the melted butter. The butter may splatter a bit, so be careful.
2. Once the butter stops spluttering, and no more foam seems to be rising to the surface, remove from heat and skim off the foam with a spoon. (It can be saved and added to soups, bread doughs, polenta, pilaf, or a bowl of warm oatmeal.)

Don't worry about getting every last bit; you can remove the rest when straining it.

3. Line a mesh strainer with a few layers of cheesecloth or gauze (in France, I use étamine, which is cotton muslin) and set the strainer over a heatproof container.





4. Carefully pour the warm butter through the cheesecloth-lined strainer into the container, leaving behind any solids from the bottom of the pan.

Storage: Clarified butter will keep for 3 to 6 months in the refrigerator, Some say you can leave it at room temperature if the conditions are optimal, but I keep mine under refrigeration. It can also be frozen for a similar length of time.

Note: If you continue to cook the butter in step #2, it'll turn a nutty-brown color and take on a pleasant aroma, which the French call *beurre noisette*, because of the nut-like smell and taste. You can use it right away as is, with or without the foam, and it's wonderful drizzled over steamed vegetables.

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