



From Our Boats To Your Table!

Oysters with Mango Pico de Gallo and Red Chili Horseradish

Ingredients

Mango Pico de Gallo:

- 1 ripe mango, peeled, pitted, and diced
- 1/2 red onion, peeled and diced
- 1 small jalapeno, diced
- 1 lime, juiced
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons honey
- 2 tablespoons chopped cilantro leaves
- Salt and freshly ground pepper to taste

Red Chili Horseradish:

- 1/2 cup prepared horseradish drained
- 1 1/2 tablespoons chili powder
- Salt
- 20 oysters scrubbed well

Directions

Make the Mango Pico de Gallo: Mix the mango, onion, jalapeno, lime juice, oil honey and cilantro in a medium bowl. Season with salt and pepper to taste. Stir to combine. Let sit at room temperature for 30 minutes before using.

Make the Red Chili Horseradish: mix together the horseradish and chili powder in a small bowl. Season with salt to taste.

Heat grill to high. Dip oysters in water as this will help them steam open on the grill. Place oysters on the grill, close the cover and grill until all have opened (about 3-4 minutes). Discard any that do not open.

Place a tablespoon of the Mango Pico de Gallo on top of each oyster and top that with a scant teaspoon of the Red Chili Horseradish.