



Tortilla Crusted Oysters with Mustard-Horseradish Cream

Serves 4

Ingredients:

6 Mission® 6" Yellow Corn Tortillas (10503) , quartered
6 Mission® 6" Red Corn Tortillas (10611) , quartered
1 cup All Purpose Flour
2 large Eggs
1 cup Beer
1/2 cup Butter , melted
Salt and Pepper to taste
1 tsp. Salt
1/2 tsp. Pepper
12 Oysters , shucked, liquor reserved
1 cup Green Cabbage , finely shredded
1 cup Red Cabbage , finely shredded
2 Tbsp. White Wine Vinegar
2 Tbsp. Lime Juice
1 Tbsp. Olive Oil
2 Tbsp. Cilantro , minced
Mustard and Horseradish Cream (see Related Recipe)
Corn Salsa (see Related Recipe)
Vegetable Oil

Directions:

1. Place the tortillas in a food processor and process until the tortillas resemble a large crumb. Place on a plate and set aside.
2. In a mixing bowl, place 1/2 cup of flour, eggs, beer, butter, salt and pepper. Combine to form a thick batter.
3. In a separate bowl, mix together the remaining 1/2 cup of flour, salt and pepper. Place on a plate.
4. In a deep fryer or large saucepan, heat 2" of oil over medium-high heat.
5. Dredge the oysters in the flour, shaking off the excess, dip in the batter and dredge in the tortilla crumbs and place on a sheet of waxed paper.
6. Place the oysters in the hot oil and fry until cooked, approximately 1 1/2 minutes per side. Drain on paper towels.
7. Place the cabbage in a mixing bowl. Toss with the vinegar, lime juice, oil and cilantro. Set aside.
8. Place the corn salsa in the middle of the plate. Place three small mounds of cabbage around the salsa. Top mounds with oysters and drizzle horseradish cream around the oysters.



Mustard and Horseradish Cream

Serves 1

Ingredients:

- 1 Tbsp. Butter
- 2 Tbsp. Shallots , minced
- 2 tsp. Garlic , minced
- 1/2 cup White Wine
- 1 cup Heavy Cream
- 2 Tbsp. Whole Grain Mustard
- 2 Tbsp. Horseradish , grated
- 1/2 cup Oyster Liqueur
- 1 tsp. Salt
- 1/2 tsp. Pepper

Directions:

1. In a medium saucepan over medium heat, melt the butter and sweat the shallots and garlic for 3 minutes.
2. Raise the heat to high and add the wine. Heat for 5 minutes until slightly reduced. Add the cream and bring to a boil. Reduce the heat and add the remaining ingredients. Simmer for 10 minutes.

Corn Salsa

Serves 1

Ingredients:

- 3/4 cup Corn Kernels
- 1/4 cup Roma (Plum) Tomato , seeded and diced
- 1/4 cup Red Onion , diced
- 1/2 Serrano Chile , seeded and minced
- 1 1/2 tsp. Lime Juice
- 1 1/2 tsp. Rice Wine Vinegar
- 1 1/2 Tbsp. Cilantro , minced

Directions:

1. Heat a nonstick skillet over high heat. Place the corn in the skillet and cook corn until toasted but still crunchy. Remove immediately.
2. Place the corn in a mixing bowl. Add remaining ingredients and toss to combine.

