

Broiled Oysters with Oyster Mushroom Ragout

<http://userealbutter.com/2017/05/01/broiled-oysters-oyster-mushroom-ragout-recipe/>
from *Food Network* and aioli from *Epicurious*

24 raw oysters, shucked and on the half shell
1 cup oyster mushroom ragout
1/2 cup garlic aioli

oyster mushroom ragout

1 cup thick sliced hickory bacon or hickory bacon ends, diced
1-2 shallots, minced
1 cup oyster mushrooms (or any wild mushroom), cleaned and sliced
2 cloves garlic, minced
2 tbsps cold unsalted butter, cut into small pieces
1 sprig fresh thyme, leaves of
kosher salt to taste
freshly ground pepper to taste

garlic aioli

generous pinch of salt
2 garlic cloves, crushed and chopped
1 large egg yolk
2 tsps fresh lemon juice
1/2 tsp Dijon mustard
1/3 cup extra virgin olive oil

Make the oyster mushroom ragout: Heat a skillet or sauté pan over medium heat. When the pan is hot, add the bacon and cook until crisped. Add the shallots and mushrooms, stirring occasionally, allowing the mushrooms to brown a little (about 5 minutes). Stir in the garlic and cook for 3 minutes. Add the butter and thyme, then season with salt and pepper. Set aside. Makes 1 cup.

Make the garlic aioli: On a cutting board, sprinkle salt over the chopped garlic cloves and with the flat side of your knife, smash the salt into the garlic to make a rough paste. In a small bowl, whisk the egg yolk, lemon juice, and Dijon mustard together. While whisking, pour a thin, steady drizzle of olive oil into the bowl. The mixture should thicken. Whisk in more olive oil as needed (to taste). Stir in the garlic mash. Set aside. Makes 1/2 cup.

Assemble and broil the oysters: Set the oven to high broil with a rack at the very top level of the oven (about 4 inches from the broiler). On a rimmed baking sheet or baking dish, crumple little cups of aluminum foil to hold each oyster upright. Arrange each oyster in its half shell on a foil nest. Drop a teaspoon (or more, depending on size of oyster) of mushroom ragout on each oyster. Top each oyster with a dollop of aioli. Broil the oysters for 2 minutes or until the aioli begins to bubble and turn golden (it shouldn't take very long at all). Remove from oven and serve immediately. Makes 24 oysters.