

Gin Oysters

<http://userealbutter.com/2015/05/20/gin-oysters-recipe/>

raw oysters

chilled gin, a good one with floral notes

caviar, I used wasabi infused tobiko (flying fish roe)

fresh lime, slices or wedges

It's best if you can select oysters with deep rather than shallow bowls (the rounded side) so that the liquids won't spill as easily when serving. Shuck the oysters, keeping as much of the oyster's liquor (the natural liquid in the oyster) as possible. Run your oyster knife along the bottom of each oyster so it is no longer connected to its bottom shell. Discard the top (flat) shells. Set the oysters on a bed of kosher salt or shaved ice. Fill each oyster shell with gin until almost full (a dropper or baster is handy). The amount of gin will depend on the volume of oyster liquor in the shell. Place a tiny dollop (about 1/8 teaspoon) of caviar on top of each oyster. Try to place it directly on the oyster and not into the liquid as it may fall apart and disperse. Garnish with a lime slice or wedge. Serve immediately.