

OYSTER, ORANGE & CRANBERRY CONSERVE

Recipe By : JAMES A. LAUSER CEC
Servings : 4 Preparation Time : 0:30
Categories : Appetizers

| <u>Amount</u> | <u>Measure</u> | <u>Ingredient</u> | <u>Preparation</u> |
|---------------|----------------|----------------------|--------------------|
| 4 | each | Delaware Bay Oysters | |
| 1 | each | zest of an orange | |
| 1/2 | cup | orange juice | |
| 1/4 | teaspoon | ginger | |
| 1/4 | teaspoon | cinnamon | |
| 2 | Tablespoons | sugar | |
| 1/4 | cup | cranberries | |

1.) WASH AND SHUCK OYSTERS LEAVING ON THE HALF SHELL. 2.) IN A SMALL SAUTE PAN HEAT AND COMBINE SUGAR, GINGER, AND CINNAMON, TOAST UNTIL GOLDEN BROWN. 3.) ADD ZEST, SUGAR AND CRANBERRIES. COOK UNTIL THICK. POACH OYSTERS IN THE LIQUID. AND SERVE BACK IN THE OYSTER.