

## Oysters Pooh & Tigger style, from Drakes Bay (formerly known as Johnson's Oyster Co.)

### *Ingredients*

6 fresh oysters on the half shell  
3 tablespoons unsalted butter  
juice of 1/2 fresh lemon  
1/2 tablespoon super finely minced parsley  
dash rice wine  
dash white balsamic vinegar  
dash black pepper

### *Method*

Turn on broiler and get rack on middle level.

Shuck oysters, put oysters aside in a bowl, reserve the juice (the "oyster liquor") by pouring through a fine screen into a cup, and then scrub each deeper shell half on both sides, to be used again for refilling.

Melt the butter in a saucepan. Add all the ingredients except the oysters. Cook on very low, constantly stirring for a couple of minutes.

Put little mounds of salt on your broiler pan to serve as shell supports, to keep the shells level. You can dab a bit of water to moisten the salt if you want. Use rock salt if you have it. Put a shell onto each mound.

Put an oyster into each shell.

Spoon a little spoonful of the oyster liquor over each oyster.

Spoon a generous spoonful of the sauce over each oyster.

Put into the broiler and broil for 5 minutes.

Enjoy when still hot!