

RAW BY NATURE

Oyster Co.

HOW TO SHUCK OYSTERS

TOOLS YOU'LL NEED: fresh oysters, ice, oyster knife, towel, oyster board or another stabilizing medium.

1



- Unless you bring oysters out of the ocean for a living or shuck them professionally, let me first dispel the notion that oysters can or should be shucked while holding in a gloved hand. To that end, sitting while shucking is a bloody no-no.
- Your oyster should come to you via a reliable source where temperature and handling could never possibly be called into question. The oyster should feel heavy and dense relative to its size.
- Your oyster may come clean or appear to be, but a final rinse and scrub is always a good idea. A gritty oyster is a big letdown!

2



- Cup side down, stabilize your oyster between a towel or on your oyster board with the hinge facing the most comfortable angle toward your strong hand.
- Insert your knife into the hinge and apply even, firm pressure while wiggling your knife to "pop" the hinge.

3



- Once popped, rotate the oyster in the direction of comfort, sliding the knife's tip around the edge, twisting slightly to further "pop" the top of the shell. Think of this as a 1/8th doorknob turn. Keep in mind there is an abductor muscle holding the top shell in place, and we don't want to tear it at this point.
- Drag your knife ever so carefully under the top shell until you feel resistance in the abductor. Doing your best to gently slice it free without making a mess of the oyster meat.

4



- Your top shell should come away clean at this point; repeat abductor removal on the cup side of the shell and remove any sign of grit, broken shell or pearls! If you've disturbed or torn the flesh at this point, use your knife tip to fold it back together. A quick sniff is always in order.

5



- Look out for any sulphurous, fishy or off-putting aromas.
- Consume immediately or place on trayed ice.