

A LITTLE TASTE OF HERON'S KEY

This recipe is brought to you by Heron's Key's own, Chef Jason.

Lemon Linguini with Smoked Minterbrook Oysters

(Makes 4 portions)

INGREDIENTS

- 6oz Smoked Minterbrook oysters
- 2Ooz linguini cooked al dente
- 3 tbs Olive oil
- 2 tbs Shallot
- 4 cloves of garlic
- 1 tsp dry whole fennel seed
- 2 cups fresh de-stemmed spinach
- 4 lemon wedges
- 1/4 cup white wine
- 1/4 cup grated parmesan cheese
- 1 cup heavy cream
- 1oz Unsalted butter
- Salt & pepper to taste

DIRECTIONS

Thinly slice oysters lengthwise and set aside. Mince shallot and garlic, and sauté in the olive oil. When shallots are translucent, add fennel and toast until fragrant. Then deglaze with wine and reduce by half. When reduced, add cream and reduce again by half. Toss in oysters and spinach and mix until spinach is wilted. Add noodles and finish with butter, parmesan, a squeeze of lemon and toss again. Garnish with lemon zest, a spring of parsley and fresh cracked black pepper if desired.



WINE PAIRING

Pinot Gris from Jones of Washington