

Chef from the Hood Recipes



Chef:
Michael Watchorn

Restaurant:
Hog Island Oysters, Marshall, CA.

Recipe:
Hog Wash!

Ingredients:

1/4 cup seasoned rice vinegar
1/4 cup natural rice vinegar
1 large shallot, peeled & diced fine
1 large Jalapeño pepper, seeded & diced fine
1/4 cup chopped fine cilantro
the juice of 1 lime

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3 dozen shucked Hog Island Sweetwater
Oysters

An adaptation of the oyster mignonette recipe created by New Mexico Chef Mark Miller; this sauce was once served at his Coyote Cafe (Santa Fe, New Mexico) and his Fourth Street Grill (Berkeley, California). Hog Wash has become Hog Island Oyster Co.'s signature sauce for raw, shucked oysters.

Combine first ingredients and serve in a chilled bowl alongside the shucked oysters. Let your guests spoon a bit of Hog Wash onto each oyster and enjoy!