
SAKONNET RIVER OYSTERS WITH MANIC ORGANIC CHERRY TOMATO- HORSERADISH MIGNONETTE

Yield: 24 oysters

4 cups cherry tomatoes, thinly sliced
½ cup fresh horseradish root, grated
1 Tbsp garlic, minced
¼ cup olive oil
2 Tbsp lime juice
Salt, black pepper and cayenne pepper to taste
2 dozen native oysters, cleaned

1. Toss the sliced cherry tomatoes with the horseradish and garlic.
2. Add olive oil and lime juice and toss to combine.
3. Season to taste with salt, black pepper and cayenne pepper, mixing well.
4. Using an oyster knife, shuck oysters wearing protective gloves. Carefully press the tip of the oyster knife into the small “hinge” found at the pointed end of the oyster. When the pressure of the oyster shell is released, slide the oyster knife along the underside of the flat, top shell, severing the adductor muscle. Discard the top shell and carefully slide the oyster knife under the oyster to loosen.
5. Place oysters in shells over a bed of crushed ice and garnish with mignonette.

Serves 4 as an appetizer



GRILLED NATIVE STRIPED BASS WITH JEFFERY'S GREENS, MANIC ORGANIC HEIRLOOM TOMATO RELISH AND BASIL OIL

Grilled Native Striped Bass

8 ounces boneless, trimmed striped bass, skin removed
extra virgin olive oil as needed
kosher salt and white pepper to taste

Preheat grill.

Rub fish with olive oil to prevent it from sticking to the grill. Season fish with salt and pepper to taste.

Place fish on the grill with the most attractive side facing downward and cook for approximately 4 minutes. Flip the fish and continue to cook for an additional 4 minutes.

Jeffery's Greens

1 cup extra virgin olive oil
¼ cup lemon juice
1 Tbsp jalapeños, minced
1 tsp shallots, minced
kosher salt and white pepper to taste
8 cups organic mixed greens, washed and dried

In small non-reactive bowl or glass jar, mix olive oil, lemon juice, jalapeños, and shallots. Season with salt and pepper to taste.

Dress greens immediately before serving to taste.

Manic Organic Heirloom Tomato Relish

2 cups seeded and diced heirloom tomatoes
¼ cup extra virgin olive oil
1 Tbsp jalapeños, minced
2 Tbsp shallots, minced
1 tsp garlic, minced
kosher salt and white pepper

1. Place tomatoes in non-reactive bowl. Mix in remaining ingredients. Season with salt and pepper to taste.

Basil Oil

1 bunch fresh basil, washed, dried and stemmed
½ cup extra virgin olive oil
kosher salt and white pepper to taste

1. Place basil in a blender or food processor and slowly add olive oil while blending. Puree until smooth. Season with salt and pepper to taste.