



LOUISIANA
+ COASTAL COOKING +

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Fried Oyster Salad

Chef Nicole Cabrera Mills

Peche

6 oysters, shucked
1 cup cornmeal
 $\frac{2}{3}$ cup flour
2 qts peanut oil
4 oz arugula
 $\frac{1}{4}$ cup sliced cucumber
1 Tbsp Grana Padano or Parmesan cheese, grated
1 Tbsp pickled corn (recipe below)
1 Tbsp pumpkin seeds, toasted
1 tsp extra virgin olive oil
Salt
 $\frac{1}{4}$ lemon wedge
2 oz kimchi aioli (recipe below)

In a pot, heat peanut oil to 350 degrees.

Mix corn meal and flour with a whisk. Strain the oysters if there is any oyster liquor. Coat the oysters in the cornmeal/flour mix. Fry until golden brown—approximately 2-3 minutes. Place the oysters in a tray lined with paper towel and season with salt.

In a mixing bowl, combine arugula, cucumber, Grana Padano or Parmesan cheese, pickled corn, pumpkin seeds and extra virgin olive oil. Gently mix and sprinkle with a pinch of salt.

Serve oysters next to the salad, garnished with a lemon wedge and kimchi aioli.



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Pickled Corn

- 1 Tbsp jalapeno peppers, sliced
- 2 Tbsp shallots, sliced
- 1 tsp chili flakes
- 1 cup sugar
- 2 cups cider vinegar
- 2 cups white wine vinegar
- 1 qt fresh corn kernels

Mix corn and shallots. Place in a plastic container.

In a stock pot, combine vinegar, sugar, and chilies. Bring it up to a boil. Pour over corn and shallots.

Kimchi Base

- 1 cup ginger, large dice
- 1 cup garlic
- 1 whole Asian pears, peeled and diced
- 3 cups gochugaru
- 1 cup fish sauce
- 1 cup sugar

In a food processor, chop ginger. Set aside in a large mixing bowl. Then chop garlic and add to the mixing bowl. Then chop the Asian pears until pureed and add to the mixing bowl. Add gochugaru, fish sauce and sugar. Whisk to combine.



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Green Onion Kimchi

- 1 bunch green onions, cut into 2-inch length
- 2 Tbsp salt
- 2 Tbsp sugar
- 1 cup kimchi base

In a bowl, combine green onions, salt and sugar. Toss well so all the green onion pieces are seasoned.

Let it sit for 30 minutes. Squeeze out any excess liquid. The green onions will shrink in volume.

In a separate bowl, add kimchi base to the green onions. Mix until it is fully coated.

Kimchi Aioli

- 1 cup green onion kimchi
- ¼ cup sambal oelek
- 2 Tbsp rice vinegar
- 1 Tbsp lemon juice
- 2 tsp salt
- 1 tsp sugar
- 2 cups mayonnaise

In a blender, combine everything except for the mayonnaise. Puree until smooth. Transfer to a mixing bowl, add the mayonnaise and whisk to combine.