

Fried Oyster Salad



Candied walnuts:

½ lb walnuts
¼ lb brown sugar
¼ cup melted butter (unsalted)
¼ cup water
Salt and pepper to taste

*Mix all ingredients in bowl. Bake at 350 degrees for 20 min or until golden brown. Leave out until cool. (never refrigerate)

Poached Pears:

4 pears peeled (Bartlett)
3 cups red wine
1 cup red wine vinegar
1 cup water
1 cup sugar
2 tbs kosher salt

*Bring all ingredients to soft boil for 10 min. Let stand over night in fridge. Slice the next day and serve

Oysters:

16 of favorite shucked oysters
1 cup flour
1 cup corn meal
2 tbs corn starch
1 tsp salt
1 cup milk
2 whole eggs

*Mix all dry ingredients. Beat eggs into milk. Dip oyster in flour mixture, then into egg wash, back into flour mixture. Fry at 325 until golden brown.

Oyster Salad:

2 cups candied walnuts
1 cup Stella Bleu cheese (or favorite blue)
1 cup sliced poached pear
3 hearts of romaine- chopped
1 cup sliced red grapes
1 cup champagne herb vinaigrette
Add 4 fried oyster



From the kitchen of **Adam Kirby**
Chef / Co-owner Bistro 217

About the Restaurant:

Located in the heart of Pawleys Island, SC and close to Myrtle Beach, **Bistro 217** offers an array of fine dining choices of seafood, steaks, and pasta. Top your evening and meal off with an assortment of specialty desserts.