

# Limed Oysters with White Wine Sauce

Oysters, good for you in so many ways.  
Team them up with our recommended wine  
and indulge in this delicious entree...

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## ***Shopping List***

2 dozen freshly shucked oysters  
1/2 teaspoon Poinsin fish sauce  
2 Tablespoon fresh Lime Juice  
2 teaspoons sugar  
1/2 cucumber peeled and deseeded  
1 teaspoon Yeo's Hot Chilli Sauce  
2-3 Tablespoons Vodka

## ***Method***

In a non metal bowl whisk together the fish sauce, lime juice sugar, chilli sauce and vodka.  
Using a vegetable peeler, peel along the length of the cucumber, to make ribbons.  
Over a bed of crushed ice, arrange the oysters and top with the cucumber salad.  
Drizzle the chilli vodka dressing over the top and serve.

Beautiful, chilled as an aperitif.

Enjoy with a chilled glass of New Zealand Sauvignon Blanc!