

Recipe of the Week!

Oysters topped with Smoked Salmon



2 Doz Coffin Bay Oysters
1/2 cup quality Mayonnaise
1 tspn Lemon Juice
5 Slices Smoked Salmon
1 tblspn chopped Chives

Puree Mayonnaise, lemon juice and 4 slices of smoked salmon in a blender until smooth.

Spoon mixture over the top of the oysters and top each oyster with a strip of smoked salmon.

Cover and refrigerate until ready to serve.

(Suitable to be prepared up to a couple of hours ahead of serving time.)