



ANSON MILLS

Sea Island Oyster Gravy

Yield

6 first course portions or 4 main course portions

Time

About 40 minutes, not including the time it takes to make the fish stock; shuck the oysters; and prepare the toast, rice, grits, or biscuits for serving

Cooking Remarks

If you live on or near one of the coasts, we recommend speaking with your fishmonger to source freshly gathered, local, select single oysters in season. Usually named for their local provenance, these oysters do not grow in clusters and have distinct place-based flavors and salinity. If you live well inland, consider overnight delivery or work with a local seafood specialist you trust. Well-kept fresh select single oysters are luxuriously plump with no off aromas, shrinkage, dryness, or discoloration on the edges when shucked.

Equipment Mise en Place

For this recipe, you will need a small saucepan, a small bowl, a fork, two heavy-bottomed medium saucepans, a medium fine-mesh strainer, a whisk, and a slotted spoon.

Ingredients

2½ cups Aromatic Fish Stock
24 fresh single-select oysters, freshly shucked and drained
3½ tablespoons unsalted European style butter, room temperature
3 tablespoons Anson Mills Artisan Fine Cloth-Bolted White Lammas Cake Flour
⅓ cup minced shallots
½ cup dry, mineral-y white wine, such as French Chablis
¼ cup Anson Mills New Crop Heirloom Bennecake Flour
3 strips lemon zest from 1 lemon, plus juice as needed
1 Turkish bay leaf
½ teaspoon red pepper flakes
Fine sea salt and freshly ground black pepper
2 tablespoons finely chopped fresh chives, plus more for garnish
Skillet toast, rice middlins, corn grits, or biscuits, for serving

Directions

1. In a small saucepan, simmer the fish stock over medium-high heat until reduced to 2 cups. Remove from the heat, cover, and set aside.
2. In a small bowl, use the back of a fork to mash 2 tablespoons of the butter and the cake flour to a smooth paste known as a *beurre manié*. Set aside.

3. Heat the remaining 1½ tablespoons butter in a heavy-bottomed medium saucepan over medium-low heat until melted. Add the shallots and sauté, stirring frequently, until they are soft and sweet, about 5 minutes. Pour in the wine and bring to a simmer over medium heat. Add the fish stock, the bennecake flour, lemon zest, bay leaf, and red pepper flakes and bring back to a simmer. Turn down the heat to maintain a very gentle simmer and cook for about 5 minutes to allow the flavors to meld.

4. Set a medium fine-mesh strainer over a second heavy-bottomed medium saucepan and strain the stock mixture into the pan; discard the solids in the strainer. Bring the stock to a simmer over medium heat. Whisking constantly, add about three-fourths of the *beurre manié* in tablespoonfuls to the stock, return to a simmer, and cook for about 1 minute; the gravy should be silky and heavily coat a spoon. If it is not thick enough, whisk in some or all of the remaining *beurre manié* and return to a simmer. Using a slotted spoon, add the shucked oysters to the gravy and poach gently until the oysters' edges begin to curl, about 2 minutes. Taste and season with salt and black pepper; if desired, add a bit of lemon juice. Stir in the chives, spoon the gravy over skillet toast, rice middlins, corn grits, or biscuits, and garnish with more chives. Serve immediately.