

Grilled Oysters with Cream and Caviar

- 1 doz. Whole oysters in the shell, scrubbed well
- 1 ea. Shallot, peeled and chopped
- 1 ea. Bay leaf
- ½ C. White wine
- 4 ea. Peppercorns
- 1 Pint Heavy cream
- 1 oz. Caviar (Find the best you can afford and go one grade higher. There are some very good American Paddlefish and Sturgeon Caviars, as well as Russian and Iranian. You'll get a lot more for your money if you buy the American)
- 2 Tbs. Minced Chives

Black pepper and salt

Rock Salt

1. Place shallot, bay leaf, white wine, and peppercorns in a small, non-reactive pot. Reduce over medium heat until all moisture evaporates and a thick syrup remains.
2. Add cream. Bring to a boil and reduce to a simmer. Let cream reduce by at least a third of the volume. Strain through a fine mesh strainer into another small pot. Set aside. (This can be done well ahead of time.)
3. Heat grill.
4. Make a bed of rock salt on the two serving plates.
5. Place oysters deep-side down on grill. When the oysters pop, remove to a platter. Be careful not to lose the liquid inside.
6. Using tongs or gloves, pull off top (flat) shell leaving oysters in the lower (deep) shell. As you open oysters, pour the liquor into the cream sauce and place the oyster in its shell onto the rock salt bed, nestling it so it sits level.
7. Bring the cream back to a simmer. Taste and adjust seasonings. Reduce a little if necessary.
8. Spoon enough sauce into the shell to cover the oysters. Top with a small dollop of caviar. Sprinkle with chives. Serve.