

## OYSTER PO' BOYS WITH FENNEL, APPLE, AND CELERY ROOT SLAW

### FOR THE SLAW:

½ medium fennel bulb, shaved or sliced paper-thin

¾ cup julienned Granny Smith apple, unpeeled

1 cup julienned celery root

1 tbsp. minced shallot

2 tbsp. capers, minced

1 tsp. minced tarragon

1 tbsp. extra-virgin olive oil

2 tbsp. crème fraîche

3 tbsp. mayonnaise

1 tsp. Kosher salt

### FOR THE OYSTERS:

24 medium-sized oysters, shucked  
(Miyagi is a nice variety)

2 cups all-purpose flour

½ cup yellow cornmeal



2 tsp. Kosher salt

3 large eggs

Canola oil for frying

### FOR ASSEMBLY:

4 brioche buns

Butter lettuce leaves, washed and dried

Mayonnaise

Kosher Salt

### SUGGESTED PAIRING:

*Russian River* CHARDONNAY

# BRAVIUM

**MAKE THE SLAW:** Combine the fennel, apple, celery root, shallot, capers, and tarragon in a bowl and mix well. Add the rest of the ingredients to the slaw and toss well. Refrigerate while preparing the oysters.

**PREPARE AND FRY THE OYSTERS:** Place enough canola oil in a deep saucepot to come to a depth of about three inches. Place over low heat to slowly come up to 365°F while you bread the oysters.

Combine the flour, cornmeal, and salt in a mixing bowl and whisk to distribute ingredients evenly. Crack the eggs into a separate bowl and whisk to combine. Whisk 6 tbsp. of the flour-cornmeal mixture into the eggs. You should have a mixture with the consistency of pancake batter.

Dredge the oysters in the flour-cornmeal mixture, then dredge them in the egg batter to coat. Dredge again in the flour-cornmeal mixture. Once your oil is at proper temperature, fry the battered oysters in batches til crisp and light golden brown. Do not overcrowd the pot. This should only take a minute or so, if not less. Drain on a rack placed over a sheet pan and keep warm while you fry the remaining oysters.

**ASSEMBLE THE SANDWICHES:** Split the brioche buns and toast lightly. Cool slightly, then spread each half with a schmear of mayonnaise. Tear or fold leaves of butter lettuce to fit buns and place a layer on the bottom halves. Spread a layer of the slaw over the lettuce, using about  $\frac{1}{3}$  to  $\frac{1}{2}$  cup per sandwich. Sprinkle some Kosher salt over the oysters, then place six oysters on top of the slaw on each sandwich. Top with bun tops and serve immediately.