



Gin Bloody Mary

- NSW -
OYSTERS



GIN BLOODY MARY

INGREDIENTS

- 1 dozen Sydney Rock oysters
- 1 cup tomato juice
- 1/3 cup gin
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Tabasco sauce
- 1/4 teaspoon salt
- 1/4 teaspoon celery seeds
- 1/4 teaspoon ground black pepper
- Celery leaves for garnish

METHOD

1. Place all ingredients in a bowl and mix thoroughly.
2. Place bloody mary mix in a small pouring jug and pour onto oyster just before serving.
3. Garnish with celery sticks leaves.



OYSTER STORAGE

Unopened oysters:

- Unopened Sydney rock oysters should not be refrigerated, or stored in plastic, water or ice as this will kill them
- To store your unopened Sydney rock oysters, cover with a damp cloth and store at 10–15°C.

Opened oysters:

- If not eating straight away, cover and refrigerate between 2–5°C

Learn how to shuck your oysters like a pro

