

Oyster Po-Boys with Chipotle Mayo Slaw



This recipe for Oyster Po-Boys with Chipotle Mayo Slaw is from episode 10 of Fish the Dish starring Spencer Watts.

Serves: 4

Ingredients

Fried Oysters:

- 2 cups (470 ml) pre-shucked oysters, drained (about 36)
- 2 eggs
- ¼ cup (60 ml) whole milk
- ½ cup (120 ml) cornmeal
- 1 cup (250 ml) flour
- 2 ½ teaspoon (12.5 ml) salt
- ¼ teaspoon (ml) Black pepper
- 6 cups (1.4 L) Vegetable oil for frying
- 1 baguette or ciabatta loaf

Chipotle Mayonnaise:

- 4 egg yolks
- 2 tablespoons (30 ml) red wine vinegar
- 1 lemon, juice
- 1 tablespoon (15 ml) Dijon mustard
- 2 garlic cloves
- 1 shallot
- 2 tablespoons (30 ml) maple syrup
- 1 tablespoon (15 ml) canned chipotle pepper sauce
- 1 cup (240 ml) canola oil

Slaw:

- 2 medium carrots, peeled and cut into matchsticks
- ¼ head napa cabbage, shredded
- ¼ head red cabbage, shredded
- 1 lemon, juice
- 6 tablespoons (90 ml) vegetable oil
- Salt and pepper

Directions

1. Preheat the oven to 375°F (190°C).
2. Slice open baguette but do not fully separate halves. Add oil and salt and bake in the oven 4 minutes, or until toasted.
3. Heat a pot of oil to 375°F (190°C).
4. Add egg yolks, red wine vinegar, lemon juice, Dijon, garlic, shallot, maple syrup, and canned chipotle pepper sauce to a blender. Drizzle in olive oil while blitzing; about 20 seconds.
5. Whisk eggs and milk together in a bowl. In a separate bowl, combine cornmeal, flour, salt, and pepper.
6. Use one hand to dunk the oysters in the egg wash, and the other hand to dredge in the dry ingredients.
7. Fry coated oysters in the hot oil, turning occasionally, until golden and just cooked through, about 1-2 minutes. Use tongs to remove to a paper towel-lined plate to drain. Immediately season with salt.
8. Place the cabbage and carrots in a bowl. Squeeze in lemon juice. Drizzle in oil and toss.
9. Spread chipotle mayonnaise in crispy baguette. Add the slaw and top with the fried oysters