

## *Preparation Guide* **Oyster Preparation**



1. With the oyster in the palm of your hand, push the point of the knife about 1/2 inch deep into the “hinge”, between the “lid” and the body.



2. Once the lid has been penetrated, push down. The lid should pop open. Lift up the top shell, cutting the muscle attached to it.



3. If the oyster is too hard to open at the hinge, insert the knife about 1 inch on the curved side of the oyster between the lid and the body. Twist the blade to pry the oyster open. Cut the muscle from the lid.



4. Slide your knife under the oyster to sever the muscle. The oyster is now loose in the shell. Place flat on a bed of chopped ice or directly on the plate.

*Every little helps*