

## OYSTER, ORANGE & CRANBERRY CONSERVE

Recipe By : JAMES A. LAUSER CEC  
Servings : 4 Preparation Time : 0:30  
Categories : Appetizers

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation</u>
4	each	Delaware Bay Oysters	
1	each	zest of an orange	
1/2	cup	orange juice	
1/4	teaspoon	ginger	
1/4	teaspoon	cinnamon	
2	Tablespoons	sugar	
1/4	cup	cranberries	

1.) WASH AND SHUCK OYSTERS LEAVING ON THE HALF SHELL. 2.) IN A SMALL SAUTE PAN HEAT AND COMBINE SUGAR, GINGER, AND CINNAMON, TOAST UNTIL GOLDEN BROWN. 3.) ADD ZEST, SUGAR AND CRANBERRIES. COOK UNTIL THICK. POACH OF OYSTERS IN THE LIQUID. AND SERVE BACK IN THE OYSTER.