

### Ingredients

- 12 Sydney rock oysters
- 1 tsp. sugar
- 2 tabs dry sherry
- 1 tsp. sambal ulek
- 2 tabs light soy sauce
- 1 tsp. fresh coriander,
- 1 clove garlic, crushed
- 1 tsp. ginger, finely chopped
- 1 spring onion, slivered in fine julienne
- 1/2 red capsicum, chopped
- 3 tabs white vinegar

### Method

Place onions and capsicum in two separate small containers of iced water and set aside. Combine other ingredients. Before serving, spoon dressing over the chilled Sydney rock oysters. Decorate with the two colours of shredded vegetable.