

Ingredients

- 6 fresh Sydney rock oysters in their shells per person
- 1 tbs. coriander, finely chopped
- 1/2 can tomato juice
- salt to taste
- 1/2 cucumber, peeled, seeded and finely chopped
- 1 tbs. fresh lime juice
- splash of vodka
- 1 tomato very finely diced
- splash of Tabasco sauce
- 1 red chilli, finely chopped
- splash of Worcestershire sauce

Method

Toss all ingredients together for salsa and let sit for an hour. To serve, top each freshly opened oyster with a spoonful of salsa. Return to refrigerator for 30 minutes before serving.