



## Tequila-Oyster Shooters

Lords Of Salt Serrano Lime salt, for coating the glass rims

1 dozen oysters, freshly shucked, with their liquor

1 cup chilled fresh lime juice

2 tablespoons minced red bell pepper

1 tablespoon minced shallots

1 teaspoon chopped fresh cilantro leaves

1 teaspoon chopped fresh parsley leaves

1 teaspoon chopped fresh chives

12 ounces tequila

Ice

Moisten the rims of 12 shot glasses from a cut wedge of lime, then dip each glass in Serrano Lime salt to coat the rims. Put an oyster into each shot glass.

In a medium bowl, combine the lime juice, red bell pepper, shallots, cilantro, parsley, and chives. Pour 1 tablespoon of the lime juice mixture into each of the 12 shot glasses over the oysters.

Pour the tequila into a cocktail shaker with ice cubes and shake to chill the tequila. Add about 2 tablespoons of tequila to each of the shot glasses. Serve immediately.