

OYSTERS ON THE HALF SHELL WITH LEMON-VODKA GRANITA

- 1/2 cup sugar
- 2 tablespoons Absolut Citron vodka
- 1/2 cup freshly squeezed lemon juice
- 3 dozen fresh small oysters, such as Kumamoto
- 1 cup minced Italian parsley

In a small saucepan, make a simple syrup by combining 1/2 cup water and sugar. Bring to a boil and cook until sugar dissolves. Let cool completely.

Make the granita by combining the vodka and lemon juice with the cooled syrup. Pour the mixture into a shallow container and place in the freezer for approximately three hours. Run a fork through the granita every 45 minutes to create a granular texture.

Shuck the oysters. Top each with 2 teaspoons granita and a bit of minced parsley. Serve immediately. *Makes 36.*

Tip: Rather than using the fork method, pour the granita in a ziplock bag and freeze. Knead the bag every 30 minutes.

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CHILL OUT:
"Give yourself at least an hour in which to relax before guests start arriving. Any hitch will seem much less daunting if you're calm." —Small Potatoes