

Hemispheres

THREE DEFECT DAYS IN HAWAII

THE WORLD || Food & Drink

BOSTON

OYSTERS WITH CRANBERRY VERJUS From James Beard Award-winning chef Ken Oringer of Clio

¼ c. fresh cranberries
6 tbsp. white wine vinegar
12 oysters, shucked (Oringer prefers Kumamoto, but any fresh oysters will do)
1 cucumber
1 tsp. salt
Chopped chives (for garnish)
Mustard seeds (for garnish)

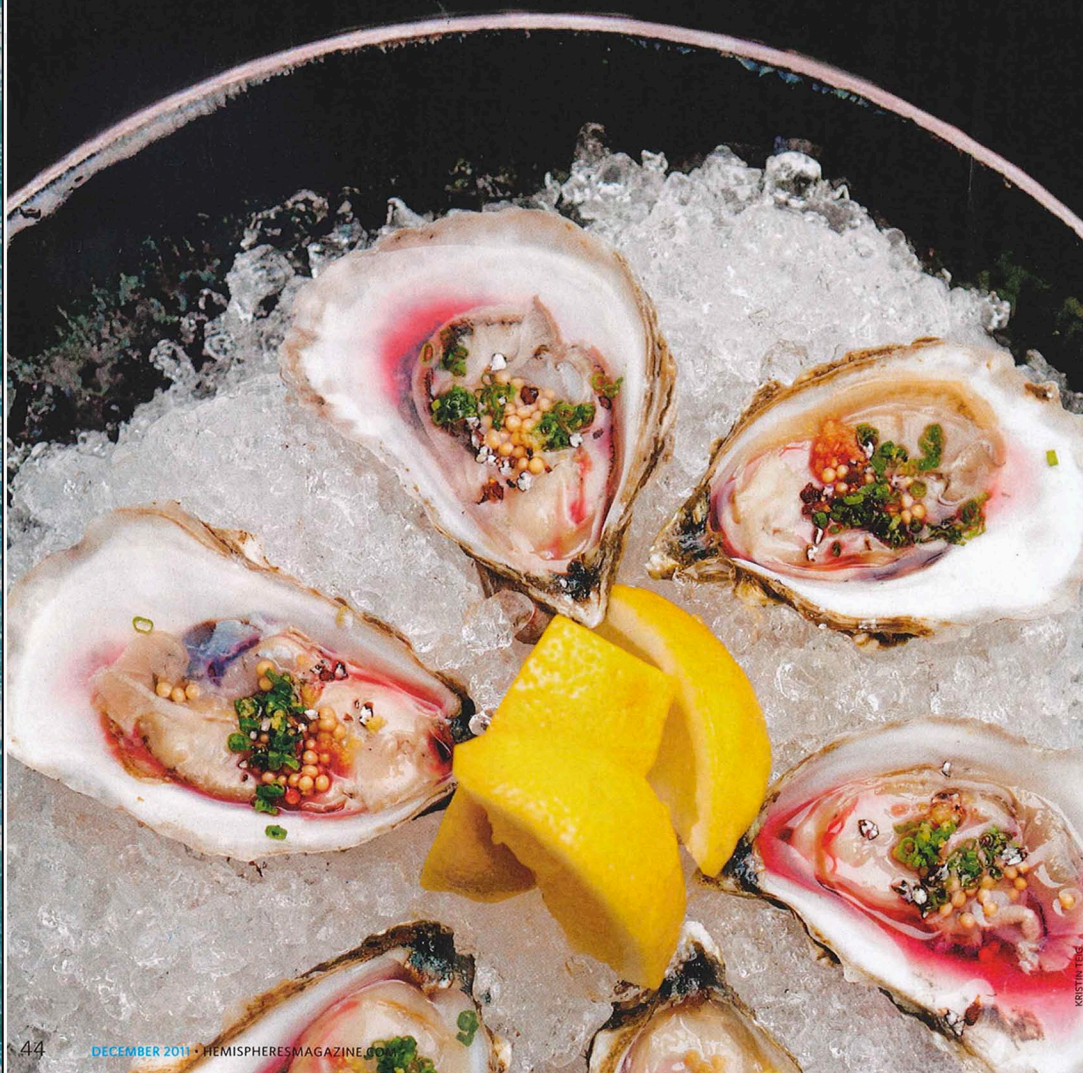
INSTRUCTIONS

One day before serving, cover the cranberries with the white wine vinegar and let sit overnight.

A few hours before serving, purée the cucumber and salt in a food processor until you have a liquid. Strain through a

coffee filter, then discard the purée and keep the cucumber water.

Strain the cranberries and keep the liquid, called *verjus*. To serve, drizzle each oyster with cranberry *verjus* and cucumber water, and garnish with chopped chives and mustard seeds.



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