



# Fried Oyster Salad with Spicy Rémolade Dressing

SERVINGS: 4

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## Ingredients

Vegetable oil, for frying  
½ cup all-purpose flour  
½ cup yellow cornmeal  
1 teaspoon kosher salt  
1 teaspoon garlic powder  
1 teaspoon onion powder  
¼ teaspoon cayenne pepper  
24 fresh oysters, shucked and drained  
6 cups fresh spring mix lettuces  
1 cup halved grape tomatoes  
¼ cup thinly sliced red onion

**Spicy Rémolade Dressing**  
¾ cup mayonnaise  
1 tablespoon Creole mustard  
1½ teaspoons paprika  
1 teaspoon prepared horseradish  
1 teaspoon fresh lemon juice  
1 teaspoon dill pickle juice  
1 teaspoon hot sauce  
½ teaspoon Creole seasoning\*  
1 clove garlic, minced

## Directions

In a heavy-bottomed skillet, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°. In a medium bowl, stir together flour, cornmeal, salt, garlic powder, onion powder, and cayenne until combined. Dredge oysters in flour mixture, shaking off excess. Fry until golden brown, about 3 minutes. Remove oysters using a slotted spoon, and let drain on paper towels. Divide greens, tomatoes, and red onion among 4 plates. Top with fried oysters. Drizzle with Spicy Rémolade Dressing.

### Spicy Rémolade Dressing

In a medium bowl, stir together all ingredients until well combined.