

Oyster Pate

Serves: 2-4

Ingredients

- 2 tbsp extra virgin olive oil
- 1 tbsp capers
- 6 stems fresh thyme
- 3-4 large garlic cloves, smashed
- 1 tbsp minced shallots
- 5 fillets [Crown Prince Natural Anchovies in Pure Olive Oil](#)
- 2 cans [Crown Prince Natural Whole Oysters in Water](#)
- ¼ cup dry white wine
- 1 lemon, zested and juiced
- salt and black pepper, to taste



Directions

Heat a sauté pan over medium high heat and add olive oil when pan is hot. Allow oil to heat up, about one minute. Add capers, thyme, garlic, shallots and anchovies. Stir occasionally until garlic is fragrant. Add oysters and stir to combine. Add wine and lemon zest. Allow wine to evaporate and turn off burner. Add lemon juice and season to taste. Set aside and allow to completely cool.

When cool, remove thyme stems and transfer remaining contents to a food processor. Process until smooth. Transfer to serving bowl, cover and refrigerate until ready to serve.

Serve with crackers or crostini, or use as a sandwich spread on your favorite bread.