OYSTERS WITH CRANBERRY VERJUS

From James Beard Award-winning chef Ken Oringer of Clio

1¼ 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.