

How to shuck an Oyster



What you'll need

- Fresh oysters
- Oyster shucking knife
- Kitchen towel (or protective glove)



1

Place a folded hand towel in your hand with the fold towards your thumb. You can also use a protective glove instead of a towel.



2

Unfold the towel and place an oyster in your hand with the hinge facing away from your thumb with the flat side of the oyster facing up.



3

Pinch the oyster between your thumb and fingers using the towel to protect your hand from your oyster knife.



4

Wedge the knife into the hinge and work your oyster knife up and down to start to pry the hinge apart. This is the hardest part!



5

Use the knife as a lever to open the oyster until you feel a pop or a give. Make sure your knife is inserted far enough so that you don't break the tip of the hinge.



6

Slide your knife along the flat side of the oyster.



7

Cut through the muscle in the middle of the oyster that holds the shell closed, keeping your knife along the inside of the flat side. (Towel removed for clarity.)



8

Remove the flat side of the oyster.



9

Scrape your knife under the oyster and cut the other side of the muscle against the cup of the shell.



10

Your oyster is ready to eat. Enjoy!