

HOW TO SELECT, HANDLE, CLEAN AND STORE SEAFOOD

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Get your oyster knives ready! Oyster season opens October 15, 2011. For more information regarding oyster regulations and harvesting visit the [North Carolina Division of Marine Fisheries](#). Below are methods on how to open oysters.

Opening Oysters

Oyster shells are especially sharp. Be sure to wear gloves.

Method 1

Chip off thin lip of oyster until there is a small opening.



Insert oyster knife and cut muscle from top and bottom shells. Twist knife and pop oyster open.

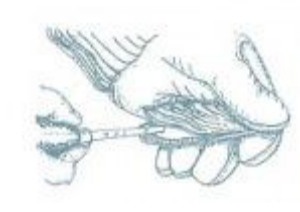


Method 2

Work oyster knife into front of oyster, opposite the hinge.

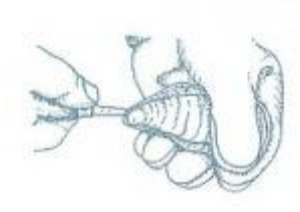


Insert knife and cut muscle from top and bottom shell. Twist knife and pop oyster open.



Method 3

Insert oyster knife at hinge and twist to pop open.



Insert knife at front and cut muscle from top and bottom shell.



Serving

In all three methods, the oyster is ready to cook or serve on the half-shell.



From: [Mariner's Menu: 30 Years of Fresh Seafood Ideas](#)

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