

Prairie Oyster

written by The Recipe Exchange | February 16, 2014

Ingredients

1 egg yolk
1 Tbls. Worcestershire sauce
1 dash black pepper
1 dash celery salt
1 1/2 oz. port wine

Directions

Gently slide egg yolk into a wine glass; pour Worcestershire sauce over yolk, season with pepper and celery salt.

Pour the wine over the back of a spoon which is held over the yolk.

* Gulp down this drink without breaking the yolk for a pick-me-up drink that helps hangovers the morning after.