

Oysters Rockefeller

INGREDIENTS

24		Malpeque Oysters
12	oz	Spinach (stems removed)
3	cups	Cream (35% M.F.)
½	cup	Cooked Bacon
¼	cup	Bread Crumbs
2	oz	Parmesan Cheese
1	oz	White Wine
3	tbsp	Chopped Fresh Herbs (such as: Parsley, Thyme, Dill, and/or Tarragon)
1	tbsp	Olive Oil
1	tbsp	Shallots (minced)
½	tbsp	Garlic (minced)
to taste		Salt and Fresh Cracked Black Pepper

PREPARATION *(Yields 4 portions)*

Preheat oven to 375 °F.

Shuck all oysters. Strain and reserve the Oyster Liquor.

Place the empty shell bottoms on a sheet pan that is lined with crumpled foil in a way that the foil will provide support for the shell and juice will not run out of the shell.

Sauté the shallots and garlic in olive oil over medium heat until they are translucent. Deglaze with white wine. Add the Oyster Liquor and the spinach. Steam the spinach for 1 minute.

Place some cooked spinach in the bottom of each oyster shell and place one oyster on top of the spinach in each oyster shell.

Reduce the juice that is left from steaming the spinach by half and then add the cream and continue to reduce until it starts to thicken. Add the Parmesan cheese and the fresh herbs. Season the sauce with salt and fresh cracked black pepper.

Top each oyster with approximately 1 tbsp of the sauce, a few bacon bits, and 1 tsp of bread crumbs.

Place the sheet pan of oysters in the oven for approximately 4-6 minutes or until the sauce starts to turn golden brown.