

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	tblsp	Chopped Fresh Herbs (such as: Parsley, Thyme, Dill, and/or Tarragon)
1	tblsp	Olive Oil
1	tblsp	Shallots (minced)
½	tblsp	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 tblsp 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.



Baked Oysters with Spinach, Tomato & Balsamic Vinaigrette

INGREDIENTS

24	Malpeque Oysters
1	Ripe Tomato (coarsely chopped)
12 oz	Spinach (stems removed)
1 oz	White Wine
3 tbsp	Fresh Basil (chopped)
1 tbsp	Balsamic Vinegar
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 400 °F.

Shuck all of the oysters and then 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 the juice will not run out of the shell.

Sauté the shallots and garlic in olive oil over medium heat in a sauté pan until they are translucent. Deglaze with white wine. Add the Oyster Liquor and the spinach. Steam the spinach for one 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. Place ½ tbsp of the juice that is left from steaming the spinach into each shell.

Top each oyster with some chopped tomato, some fresh basil and a drizzle of balsamic vinegar. Season each oyster with salt and fresh cracked black pepper.

Place the sheet pan of oysters in a preheated oven at 375 °F for approximately 4-6 minutes.



Herb Scented Oyster Fritters

INGREDIENTS

24	Shucked Oysters
as needed	Oil for Frying
1 1/4 cups	Perrier or other Carbonated Water.
1/2 cup	All Purpose Flour
2	Eggs (beaten)
3 tbsp	Chopped Fresh Herbs (Parsley, Tarragon, and Dill)
5-6	Drops of Tabasco
1/2 tsp	Garlic Powder
1 pinch	Salt
1 pinch	Fresh Ground Black Pepper
as needed	All Purpose Flour

PREPARATION

Batter will coat approximately 24 - 36 oysters (depending on size)

Combine eggs, flour and water and whisk until you have a smooth batter. If it seems too thick, simply add a little more water to thin.

Add herbs, Tabasco, garlic, salt, and pepper and stir.

Lightly dust the oyster with all purpose flour.

Carefully heat a pot of frying oil to 350 °F and place the oysters in 6 - 8 at a time and cook until they are golden and crispy (2 - 3 minutes).