

Oysters Rockefeller

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Ingredients

2 dozen oysters, shucked
1/4 cup butter
2 cloves garlic, chopped
1/2 cup panko breadcrumbs
2 cups baby spinach, coarsely chopped
2 green onion, sliced
2 tablespoons celery, finely diced
2 tablespoons anise liqueur (optional)
cayenne, salt and pepper to taste
2 tablespoons parsley, chopped
1/4 cup Parmigiano Reggiano (Parmesan), grated
2 strips bacon, cooked and crumbled

Directions

Shuck the oysters placing them in a baking pan filled with rock salt to keep them level and prevent the juices from spilling.

Melt the butter in a pan over medium heat, add the garlic, saute until fragrant, about a minute and mix half of the garlic butter into the breadcrumbs.

Add the spinach, green onion and celery to the pan and cook until the spinach wilts.

Add the anise liqueur, deglaze the pan and allow most of the liquid to evaporate and remove from heat before seasoning with cayenne, salt and pepper to taste.

Mix the parsley and Parmesan into the breadcrumbs.

Place a heaping teaspoon of the mixture onto each oyster followed by some bacon and the breadcrumbs.

Bake in a preheated 450F/230C oven until golden brown, about 10-15 minutes.