



Oysters Rockefeller

Yield: 3 - 4 dozen

3-4 dozen oysters, shucked on the half shell

3 10-oz. bags baby spinach

1 cup heavy cream

1/4 cup light cream

3/4 cup fresh Parmesan cheese, grated

1 cup Pernod

1 large shallot, pureed

salt & pepper

Method:

- 1. Steam spinach. Drain completely and squeeze completely dry. Set aside in a large mixing bowl.**
- 2. In a small pan bring the Pernod to a boil, ignite and reduce by half.**
- 3. In a sauce pan, heat the creams and season them with salt and pepper. Add the Pernod which has been reduced. When the cream mixture comes to a boil, reduce heat and simmer until thickened.**
- 4. Add the cream mixture to the spinach, add the cheese and fold together. Add some Panko bread crumbs to tighten up this spinach mixture if needed.**
- 5. Place 1 tablespoon of Rockefeller mix on top of each oyster and bake in very hot oven for about 6-7 minutes.**

Notes: We top our Oysters Rockefeller with a dollop of Hollandaise Sauce. See page 128 for how to make Hollandaise Sauce within the Chicken Imperial recipe. We also use this mix to stuff filet of sole and often top grilled chicken with it, serving as a sandwich.

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