

## Oysters Rock

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2 dozen oysters, shucked on the half shell  
4 tablespoons unsalted butter  
2 tablespoons olive oil  
2 garlic cloves, minced  
2 shallots, chopped  
2 cups chopped fresh spinach  
1/4 cup Pernod  
Salt and pepper, to taste  
Dash red pepper sauce  
1/3 cup dry bread crumbs  
1/4 cup grated Parmigiano Reggiano

1. Preheat oven to 400 degrees
2. Shuck oysters and set aside on Baking sheet
3. In a large sauté pan combine olive oil and butter, when melted add garlic and shallots to soften
4. Add spinach let soften a little add Pernod and cover to steam
5. When softened uncover and remove spinach to bowl of food processor, pulse once or twice to combine
6. Reduce liquid in pan and add to bowl of processor along with half the bread crumbs pulse until combined adjust seasoning
7. Combine the bread crumbs and grated parmiggiano reggiano
8. Spoon a teaspoon of Rock mix unto each oyster and top with bread crumbs
9. Place the tray of filled oysters in oven for 7 – 10 minutes until bubbly
10. Serve with lemons, mignonette and champagne