Bob's Oysters Rockefeller
Bob Silva

INGREDIENTS

- 36 fresh oysters on the half shell
- 6 tablespoons butter
- 6 tablespoons finely minced fresh spinach leaves (You can use frozen spinach)
- 3 tablespoons finely minced onion
- 3 tablespoons finely minced parsley
- 5 tablespoons homemade bread crumbs (You can use Panko)
- Tabasco Sauce to taste — a couple of small shakes
- 1/2 teaspoon Pernod or use Sambuca
- ½ teaspoon salt
- ¾ teaspoon dried oregano
- ½ cup dry white wine
- Optional: 1 tablespoon of fresh basil
- 1 cup fine bread crumbs
- ¼ cup grated Parmesan cheese
- Rock Salt optional (Use aluminun trays with ridges, they hold the oysters in place beautifully.)
- Lemon wedges for garnish

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METHOD

1. Using an oyster knife, pry open the oyster shells, then remove the oysters. Discard the top shells. Scrub and dry the bottom shells. Drain the oysters, reserving the oyster liquor.

2. In a large saucepan, melt the butter; add spinach, onion, parsley, bread crumbs, Tabasco Sauce, Sambuka and salt. Cook, stirring constantly, for 15 minutes.

3. Remove from heat. Press the spinach mixture through a sieve or food mill; let cool.
   Note: Mixture may be made ahead of time and refrigerated until ready to use. Can be kept for two days in an air tight container.

4. Preheat oven broiler.

5. Set oysters in the rock salt, or in Aluminun trays making sure they are level.

6. Place a little of the reserved oyster liquor on each oyster. Spoon an equal amount of the prepared spinach mixture over each oyster and spread to the rim of the shell.

7. Broil approximately 5 minutes or until the edges of the oysters have curled and the topping is bubbling. **Note: Watch carefully!**

8. Garnish the plates or platter with the parsley sprigs and the lemon wedges

9. Serve immediately.

10. Makes 6 servings or 36 appetizers.

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