



CLASSIC OYSTERS ROCKEFELLER

The Russian River Valley Original

INGREDIENTS:

16 Oysters
4 Tablespoons unsalted butter
4 garlic cloves, divided
1/3 Cup. Panko breadcrumbs
¼ Cup fresh grated parmesan cheese
¼ Cup Mayonnaise
1 teaspoon paprika
2 Cups fresh spinach
Lemon wedges for garnish and one half of lemon, juice reserved
1 shallot, minced
2 cups rock salt (for cooking time and plating)
2 strips bacon, cut 1/8" Lardons, crisp bacon and reserved
Splash white wine
Season with kosher salt and cracked pepper to taste

DIRECTIONS:

Preheat a seasoned cast iron skillet and crisp bacon. Set aside and reserve. Keep bacon fat in pan! With bacon fat in the pan, add 1 Tablespoon butter and sweat garlic and shallot, season with salt and pepper. Add 2 cups fresh spinach, partially sauté spinach, and add one-half lemon juices to spinach sauté. Transfer to plate and let cool. In a separate bowl, mix together mayonnaise, parmesan cheese, cracked salt and pepper, 2 cloves crushed garlic, and paprika. Stir until blended and reserve.

Shuck oysters, but try and keep oyster juices. Remove oysters (still intact) with its juices into a bowl. Then under running water, clean one side of the oyster shell, dry, and reserve for assembling oysters Rockefeller. In a large cast iron skillet or baking sheet tray, line bottom evenly with rock salt. Place one-sided shells evenly (and balanced) on rock salt and start assembling oysters Rockefellers. Preheat oven to broil at 475 degrees F.

Place one oyster per shell in each with a little reserved oyster juice. Sprinkle a drop of white wine and a dollop of butter (about dime sized) in each. Place a tablespoon of spinach sauté on top of oysters. Place another tablespoon of mayonnaise mixture on each as well, and sprinkle with Panko breadcrumbs. After all oysters are assembled and oven is hot, broil oysters for 8-10 minutes or until tops of oysters are slightly browned. Let oysters rest for 5 minutes and serve.