



## Oysters Rockefeller

*A classic named after John D. Rockefeller, this 1899 New Orleans recipe features oysters in a flavorful way.*

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|---|--|
| 1 pint large fresh oysters<br>(approximately 18)            | 1 peeled garlic clove                      |
| 1/4 cup margarine or butter                                 | 1 tablespoon fresh lemon juice             |
| 1/4 cup chopped celery                                      | 1/4 teaspoon anisette (optional)           |
| 1/4 cup chopped green onions<br>including tops              | 1/4 teaspoon salt                          |
| 2 tablespoons chopped parsley                               | Rock salt                                  |
| 1 package (10 ounces) frozen,<br>chopped spinach, defrosted | 18 oyster shells or ramekins               |
|   | 1/4 cup dry breadcrumbs                    |
|   | 1 tablespoon melted margarine<br>or butter |

*In small saucepan, sauté celery, onions and parsley in margarine until tender. In blender, combine sautéed vegetables, spinach, garlic, lemon juice, anisette and salt. Blend until almost pureed. When necessary, stop blender and push vegetables into blades. Fill a shallow, oven-proof serving dish with rock salt. Nest oyster shells into salt bed which holds shells in place and keeps oysters hot. Place the oysters in the shells. Top each oyster with spinach mixture. Combine breadcrumbs and melted margarine, and sprinkle crumb mixture over oysters. Bake at 450 degrees for 10 minutes. Serve immediately. Makes 6 appetizer servings of 3 oysters each.*

## Golden Fried Oysters

*A popular way to enjoy one of the bay's most treasured flavors.*

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|--------------------------|---------------------------|
| 24 fresh shucked oysters | 1/4 teaspoon black pepper |
| 2 egg whites, 1 egg yolk | 1 cup yellow cornmeal     |
| 2 tablespoons milk       | 1/2 cup flour             |
| 1 teaspoon seasoned salt | Canola oil for frying     |

*Drain oysters. Combine eggs, milk and seasonings. Dip oysters in egg mixture and roll in dry mixture. Repeat process to form double breading. Heat oil to 365 degrees. Fry oysters 2 to 3 minutes until golden brown. Makes 4 servings of 6 oysters each.*

Golden Fried Oysters

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