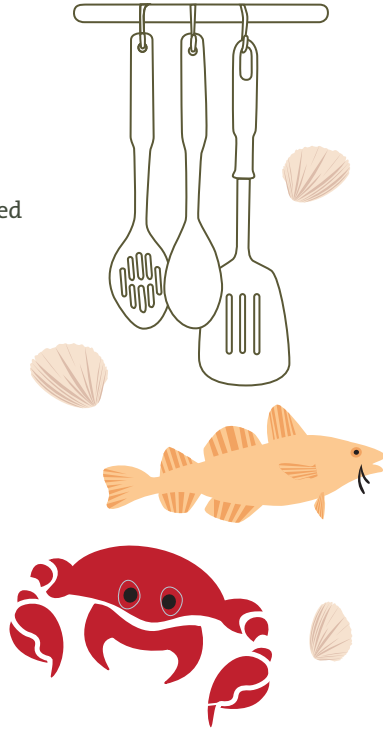


## Easy Oysters Rockefeller

Makes 4 servings.

### INGREDIENTS:

- 12 farmed oysters, shucked and shells reserved
- 2 garlic cloves, minced
- 1 cup spinach
- 1 cup scallions, chopped
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 3/4 stick unsalted butter, room temperature
- 2 teaspoons anise extract
- 1/4 cup breadcrumbs
- 2 teaspoons hot sauce
- 3 tablespoons lemon juice
- Parmesan cheese, finely grated
- Nutmeg, to taste
- Rock or Kosher salt



### DIRECTIONS:

1. Preheat oven to 450 degrees. Mix garlic, spinach, scallions and oil in a food processor or blender until even consistency. Add salt and pepper to taste.
2. Remove spinach mixture and fill clean processor with butter, anise, breadcrumbs, hot sauce and lemon juice. Blend well.
3. Create 1/2 inch bed of rock salt in a 9 x 13 baking dish. Lay oysters on top of the salt, in a steady position. Spoon 1 tablespoon of spinach mixture and 1/2 tablespoon of breadcrumb mixture on each oyster half. Sprinkle with cheese and nutmeg.
4. Bake on top oven rack until the Parmesan cheese melts and oysters begin to curl, about 8 to 9 minutes. Serve warm and enjoy!



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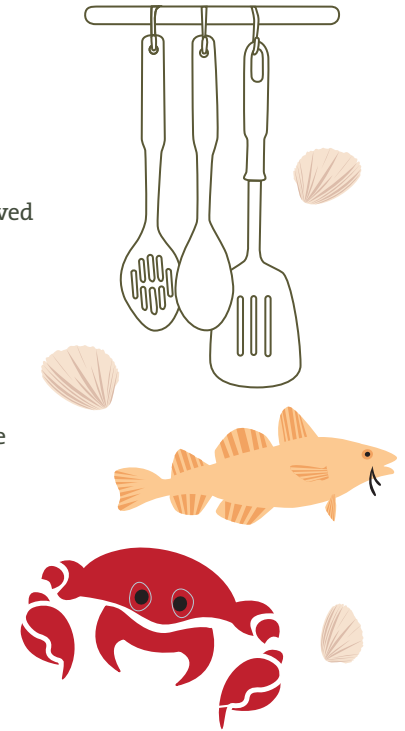


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