

Oysters with Bacon and Jalapenos

Category: Appetizer

Servings:

Rating: 10

Source: Bon Appetit, June 1987

Description:

Ingredients:

irock salt	
'bacon	4 ounces, diced
.shallot	1/4 cup minced
jalapeno pepper	1/4 cup, diced
.green bell pepper	1/4 cup, diced
red bell pepper	1/4 cup, diced
butter, unsalted	6 tablespoons
iflour, all-purpose	6 tablespoons
lsub-recipe	2 cups Fish stock
'cream	1 cup
itomato	1 6 ounces, peeled diced
romano cheese	1/2 cup, grated
lhot pepper sauce	1/4 teaspoon, generous
lsalt	
'bread crumbs	1/2 cup, fresh
romano cheese	1/4 cup, grated
ibasil	1 teaspoon
creole seasoning	1 teaspoon
lpaprika	1 teaspoon
'oysters	24 large
butter, unsalted	2 tablespoons
'spinach	1 bunch, chopped
lthyme	fresh sprigs
ilemon	halves

Instructions:

Cook bacon in a heavy, large skillet over low heat until the fat is rendered but the bacon is not yet crisp. Pour off half the fat and add the shallots, jalapenos, and peppers. Cook for about 10m. Melt 6T butter over low heat. Add flour and stir for 5m, but do not brown. Bring the stock to a boil in another pan and add to the roux. Add the cream and simmer gently for 10m, stirring often. Add to the skillet with the bacon. Stir in the tomato and 1/2 c the cheese and simmer for 5m. Add the hot sauce and salt to taste. Combine the breadcrumbs, 1/4c cheese, basil, creole seasoning, and paprika in a small bowl.

Cook 2 tablespoons butter until it starts to brown. Add the spinach and season with salt and pepper. Toss until spinach begins to wilt, about 1 minute. Place oyster shells on a bed of rock salt. Place a teaspoon of spinach and an oyster on each shell. Sprinkle each with some of the breadcrumb mixture. Top each with some sauce and more breadcrumbs. Bake oysters in a 450 degree preheated oven until they begin to bubble and their tops brown, about 8 minutes.

Garnish with thyme sprigs and lemon and serve immediately.