

Oysters Rockefeller

Category: Creole

Servings: 4

Rating: 10

Source: Ian Smith

Description:

Served with Oysters Vieux Carre and Oysters Bienville. This recipe makes about 9 individual Rockefellers and enough bechemel for 9 Bienvilles as well.

For a great menu, serve after soup and the Cold Scallop appetizer and with a cold, crisp Sauvignon

Ingredients:

spinach	3/4 pound fresh
shallot	1/4 cup
green onion	1/4 cup
parsley	1/4 cup
celery	1/4 cup
garlic	1 large clove, minced
anchovy	1/2 small tin, minced
butter, unsalted	7 tablespoons
flour, all-purpose	5 tablespoons
clam juice	1/2 cup
cream	3/4 cup
milk	1/4 cup, more or less
tabasco	1/4 teaspoon
pernod	1 1/2 tablespoons
oysters	4 Pacific, cut into 2-3 pieces, depending on size
parmesan cheese	2 tablespoons or so, grated
rock salt	enough to cover a baking sheet 1/4" deep
oyster shells	one for each baked oyster

Instructions:

Blanch the spinach in boiling water, drain well, and finely chop. Coarsely grind the celery, shallots, green onions, and parsley in a food processor. Mince the garlic and anchovies together.

Melt two tablespoons of butter and add the scallion mixture. Sauté for a minute or two and add the anchovies and garlic. After about a minute, add the spinach and stir to blend. Remove from heat, let cool, and add the tabasco and pernod.

Heat five tablespoons of butter and add the flour. Blend and cook for a few minutes to remove the flour taste, but do not brown. Add the clam juice, cream, and a little milk and whisk until the sauce

thickens and is free of lumps. The sauce should be the consistency of whipped cream. If it is too thick, add a little more milk.

Add cream sauce to the spinach mixture until it has the proportions that you like and enough sauce to do all of the oysters. Save the rest of the cream sauce for the Oysters Bienville.

Place the oyster shells on a baking sheet covered with coarse salt and put one oyster piece on each shell (we run the oyster shells through the dish washer after dinner and re-use them). Spoon the sauce onto the oysters and sprinkle with parmesan cheese. Bake in a 350° oven for about 15 minutes.