

Oysters not so Rockefeller

Serves 4

This recipe uses no bacon or breadcrumbs, which we love in spite of our addiction to bacon. If you want to add crumbled cooked bacon and breadcrumbs for the more authentic version, we recommend adding the breadcrumbs the last minute or two of cooking so they don't burn.

Ingredients

½ ea.	yellow onion, diced
2 oz.	butter, preferably clarified
3-4 oz.	spinach, fresh
½ cup	heavy cream
	Salt, to taste
1 dz.	Pacific oysters, small, shucked and left in the bottom half of the shell
	Rock salt (optional)

Method

Oven Temperature: 500-600 degrees

- In an 8-inch sauté pan, in the **Sauté Zone**, sauté onions in butter until translucent.
- Add spinach in increments and cook down until completely wilted.
- Add cream and reduce until thick.
- Pulse in a food processor until spinach is chopped but not pureed.
- Season to taste
- Put a ½-in. layer of rock salt in a rimmed baking pan (12-in. round is perfect) and place oysters so their shells don't tip.
- Spoon 1 tsp. of the creamed spinach onto each oyster and place in the **Sauté Zone** until oysters are simmering hot.

