



Oyster Rockefeller

2 pounds bacon
 ¾ onion
 1 pound baby spinach
 1 tablespoon Cajun spice
 1 ounce Pernod liquor
 1 cup bread crumbs
 12-18 oysters
 ½ cup Gruyere cheese
 salt and pepper to taste

How to Prepare:

Fry bacon until cooked but still soft. Do not overcook. Chop bacon into ¼ inch sized pieces. Dice onion finely. Mix bacon, onion, Cajun spice, and Pernod in pan. Cook over medium heat for about 10-15 minutes. Add spinach to mixture and continue cooking until spinach has started to shrink and cook. Remove from heat and let stand until cool. After mixture has cooled, add bread crumbs, Gruyere cheese, and salt and pepper to taste. Now shuck 12-18 fresh oysters and tip them to drain water out. Take liberal amount of Rockefeller mixture and gently pack onto oyster. Add desired amount of cheese to top the oyster.

Bake in oven at 350° for 8-10 minutes or until Rockefeller begins to crisp.

Yield: 12-18 oysters



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