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# Oysters Rockefeller

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

Servings: 4

12 oysters, on the half shell  
6 slices Nueske's bacon, diced  
1 tablespoon olive oil  
2 tablespoons shallots, minced  
12 ounces spinach, de stemmed  
salt, to taste  
fresh cracked black pepper, to taste  
1 teaspoon Pernod  
1 tablespoon Red Cow Reggiano, grated

## HOLLANDAISE SAUCE

1 pound butter  
6 egg yolks  
1 teaspoon lemon juice  
2 splashes Tabasco sauce  
1 tablespoon Worcestershire sauce

Dice bacon and sauté until crisp. In another pan add olive oil and sauté shallots for 1 minute. Add the spinach and wilt. Add salt, pepper and Pernod. Cool the mixture slightly while you shuck the oysters.

To make the hollandaise sauce, heat the butter to 140 degrees. In a stainless steel bowl over a double boiler, heat the egg yolks. The eggs will get frothy and then start to thicken. As this happens, remove bowl from double boiler and slowly add the butter and lemon juice alternating between the two, whisking continuously. You will start to see the mixture thicken. Add Tabasco and Worcestershire sauces.

To complete the dish, spread rock salt on the bottom of an oven safe platter. Place 12 half shells on the platter, using the salt to steady the shells. Place an oyster on each shell, spoon out the spinach mixture evenly on the oysters. Place a teaspoon of hollandaise sauce on each oyster followed by an ample pinch of reggiano. Place platter in a 400 degree oven for 10 to 12 minutes, just until the edges of the oysters curl. Remove and serve with sparkling wine or champagne.

Enjoy!

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**Appetizers/Snacks**