



Thanks to Chefs **Tracy & Lavon**, Co-Owners  
Salty Girl's Seafood Co., Sequim, WA

Oysters Rockefeller  
**Serves 8**



210 W. Washington  
Sequim, Washington  
Call (360) 775-3787

**Ingredients**

- 4 tablespoons unsalted butter
- 2 garlic cloves, minced
- 1/3 cup bread crumbs, Panko preferred
- 2 shallots, chopped
- 2 cups chopped fresh spinach
- 1/4 cup Pernod
- Salt and pepper, to taste
- Dash red pepper sauce
- 2 tablespoons olive oil
- 1/4 cup grated Parmesan
- 1 tablespoon chopped chervil or parsley
- 2 dozen oysters, on the half shell
- Rock salt
- Lemon wedges, for garnish

- 2 shallots, minced
- 2 tablespoons cracked black peppercorns
- 1 tablespoon chopped chervil
- 1/2 lemon, juiced

**Directions**

**For the oysters:** Melt butter in a skillet. Saute the garlic for 2 minutes to infuse the butter. Place the bread crumbs in a mixing bowl and add half the garlic butter, set aside. To the remaining garlic butter in the skillet, add shallots and spinach, cook for 3 minutes until the spinach wilts. Deglaze the pan with Pernod. Season with salt and pepper, add a dash of red pepper sauce. Allow the mixture to cook down for a few minutes. Finish off the bread crumbs by mixing in olive oil, Parmesan and chervil, season with salt and pepper. Spoon 1 heaping teaspoon of the spinach mixture on each oyster followed by a spoonful of the bread crumb mixture. Sprinkle a baking pan amply with rock salt. Arrange the oysters in the salt to steady them. Bake in a preheated 450 degree F oven for 10 to 15 minutes until golden. Serve with lemon wedges and red pepper sauce.

**Mignonette Sauce:**

- 3/4 cup champagne vinegar

**For the sauce:** In a small bowl whisk together all ingredients. Cover and chill 1 hour before serving with oysters. Yield: 3/4 cup

**Notes:**

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