

Oysters Abaco's

24 Oysters shucked, 1/2 shell

4Tbs Butter
1 large Shallot, minced
1 clove Garlic, grated
1/2 tsp Cayenne Pepper
2 pinched Salt
8oz Baby Spinach, roughly chopped
3Tbs Sambuca
1 Tbs Lemon Juice
4 Tbs 40% Heavy Cream

1/2 cup Panko Breadcrumbs
1 Tbs Butter
1 Tbs Lemon Zest
1/2 cup Grated Parmesan Cheese
2 Tbs Parsley, chopped
1 Tbs Thyme, chopped



Melt butter over medium heat. When the butter bubbles, add the shallots and sauté for 3-4 minutes. Add the garlic and cook for an additional 30-40 seconds. Add the salt and cayenne and stir to combine. Add the spinach and cook until it wilts.

Add the lemon juice, and Sambuca. Stir to combine. Bring to a boil, reduce the heat and cook until the the liquid has reduce by 1/2. Add the cream, increase the heat, bring to a boil, reduce the heat and reduce by 1/2. Remove from the heat and let cool.

Place the panko breadcrumbs in a food processor. Add the lemon zest and butter. Pulse until the mixture is combined. Add the grated Parmesan and pulse until combined. Fold in the parsley and thyme with a spatula until combined.

Preheat the oven to 424 degrees.

Add a layer of rock salt to a sheet pan. This will allow the oyster to sit with the open shell up. Place the oysters on the half shell on a bed of rock salt and add a 1Tbs of the spinach mixture on top of the oyster. Add some of the breadcrumbs on top. You may want to grate a little more Parmesan on top: optional.

Place the sheet pan in the oven and bake for 10-15 minutes or until the topping is toasted.

Remove from the oven and let cool slightly. Add a layer of rock salt to a presentation plate and place 4-6 oyster on the plate and serve with lemon slices and toasted bread.

Enjoy...