
Oysters Rockefeller II

*Chef Michael Drumgool - Pelican Alley Restaurant - Nokomis, FL
Sarasota's Chef Du Jour - 1992*

SAUCE

1/2 medium Spanish onion, chopped
2 tablespoons chopped garlic
4 ounces Pernod (liquor)
2 ounces dry white wine
1/2 teaspoon crushed black pepper
2 tablespoons chicken base
1/2 cup roux (equal amounts of flour and butter)
1 quart heavy cream
3 pounds frozen chopped spinach, thawed (press all of the water out of the spinach)

OTHER INGREDIENTS

shucked oysters
Parmesan cheese
cooked bacon
lemon wedges

In a medium pot, saute' the onions with the garlic in the Pernod and wine.

Add the black pepper, chicken base and roux. Cook for another minute or two, then add the cream, stirring constantly.

Heat the sauce until it has a smooth, thick consistency.

Remove from the heat and thoroughly blend in the DRAINED spinach.

Shuck the oysters and rinse well. Do not cut the bottom muscle, leave attached.

Top the oysters with sauce. Cover the oysters well - place a small piece of cooked bacon on top and sprinkle with Parmesan cheese.

Place on a cookie sheet and place in a preheated 350 to 400 degree oven.

Bake for 10 to 15 minutes, until the top is golden but the bacon is not overcooked.

Serve with lemon wedges.

Yield: 3/4 gallon of sauce

Appetizers, Seafood

Per Serving (excluding unknown items): 3703 Calories; 357g Fat (83.8% calories from fat); 61g Protein; 94g Carbohydrate; 43g Dietary Fiber; 1305mg Cholesterol; 1374mg Sodium. Exchanges: 13 Vegetable; 3 Non-Fat Milk; 70 1/2 Fat.