

Oysters Rockefeller Sable Style

Ingredients

24 medium Oysters

1½ cups well drained cooked spinach or collard greens

½ cup fresh breadcrumbs

¼ cup chopped scallions

2 Tbsp crumbled cooked bacon

2 tsp chopped fresh parsley

½ tsp salt

2 drops hot red pepper sauce

3 Tbsp olive oil or softened butter

1 tsp anisette liqueur

1Tbsp Sable & Rosenfeld 3 Pepper Blast

Directions

Shuck 24 medium oysters and clean 12 oyster shells. Set aside.

Combine ingredients (except olive oil/butter and anisette) in food processor just until minced, about 30 seconds.

Then add olive oil/softened butter and anisette liqueur and process for 10 seconds more.

Place two shucked oysters in each oyster shell. Spoon 1 heaping tsp of the greens mixture over each oyster. Sprinkle baking sheet liberally with coarse salt. Nestle the oysters into the salt to steady them. Preheat oven to 450 degrees F and bake until plumped, about 10 minutes, then broil until the tops are browned, about 2 minutes. Serve hot. Garnish with additional Sable & Rosenfeld Three Pepper Blast.