

# HOOKED ON FISH

Fresh. Simple. Sustainable.

## Oysters Rockefeller

### Taste of Home

3 dozen fresh oysters, in the shell, scrubbed  
1 medium onion, finely chopped  
½ cup butter, cubed  
9 oz package of fresh spinach, torn  
1 cup grated Pecorino Romano cheese  
1 tablespoon fresh lemon juice  
¼ teaspoon pepper  
2 pounds kosher salt

Shuck oysters, reserving bottom shell [Ed. Note: Some fishmongers will provide shucked oysters and bottom shells]; set aside. In a large skillet, sauté onion in butter until tender. Add spinach; cook and stir until wilted. Remove from the heat; stir in the cheese, lemon juice and pepper.

Spread kosher salt into two ungreased 15x10x1-in. baking pans. Lightly press the oyster shells down into the salt. Place one oyster in each shell; top each with 2½ teaspoons spinach mixture. [Ed. Note: Some suggest using a muffin tin instead of salt, but presentation suffers.]

Bake, uncovered, at 450° for 6-8 minutes or until oysters are plump. Serve immediately.

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