

Oysters Pappadeaux

Ingredients:

4 shrimp, peeled and deveined
4 oysters, blackened seasonings to taste
melted butter, as needed
2 cups chopped spinach
4 mushrooms, sliced
2 ounces lump dungeness crabmeat
2 tablespoons chopped green onions
5 ounces monterey jack cheese, grated
garlic bread

Sauce:

2 tablespoons butter
2 tablespoons flour
1/4 onion, chopped
1 cup shrimp stock or 1 cup water
1/2 cup white wine
1 pinch cayenne
1 teaspoon salt
1 cup whipping cream

Directions:

1. Make sauce and set aside.
2. ****Prepare shrimp stock by boiling down 1 cup of shrimp shells in 4 cups of water. Boil shells for 30 minutes.****
3. *****Sauce*****.
4. Melt butter in a saucepan; whisk in flour and chopped onion. Cook over medium heat until onion is tender. Slowly stir in stock and wine; whisk until smooth. Add cayenne and salt; Simmer 10 minutes. Add cream; simmer 5 minutes. Remove from heat and set aside.
5. Season shrimp and oysters with blackened seasonings (available in most supermarkets). Melt butter in hot saute pan, and saute shrimp and oysters, about 2 minutes per side. Add spinach, mushrooms, crab and green onion. Saute until mushrooms and spinach soften. Fold in sauce and bring to a simmer. Pour into heatproof dish; top with grated cheese. Place under a broiler until cheese melts. Use garlic bread as dippers.

Yield: 4 Oysters