

# Oysters Florentine

## INGREDIENTS:

1 (10-ounce) package frozen chopped spinach  
1/2 cup butter  
1 1/2 garlic cloves, minced  
1/2 cup chopped fresh parsley  
1 tablespoon Pernod  
1 tablespoon Worcestershire sauce  
1 cup fine dry breadcrumbs  
1/4 teaspoon coarsely ground pepper  
1/4 teaspoon hot sauce  
1/4 teaspoon sea salt  
1 cup grated Parmesan cheese  
36 fresh oysters (mediums, shucked, and left in the shell)  
Rock salt

## DIRECTIONS:

COOK AND DRAIN SPINACH. MELT BUTTER IN A MEDIUM SAUCEPAN OVER MEDIUM-HIGH HEAT. ADD GARLIC; SAUTÉ 1 MINUTE OR UNTIL TENDER. STIR IN SPINACH AND PARSLEY; GRADUALLY ADD PERNOD, NEXT 4 INGREDIENTS, AND, IF DESIRED, SALT. REMOVE SPINACH MIXTURE FROM HEAT, AND ADD PARMESAN CHEESE.

SCRUB OYSTER SHELLS, AND OPEN; DISCARD TOPS. LOOSEN MEAT, BUT LEAVE IT IN THE BOTTOM SHELL. MAKE A BED OF ROCK SALT IN A 15- X 10-INCH JELLYROLL PAN, AND ARRANGE OYSTERS ON THE ROCK SALT. TOP OYSTERS GENEROUSLY WITH SPINACH MIXTURE. BAKE AT 450° FOR 10 MINUTES.

ALTERNATE COOKING METHOD: OYSTERS MAY BE COOKED DIRECTLY ON A GRILL, COVERED, FOR 6 TO 8 MINUTES.

**YIELD: 36 OYSTERS**