

# Oysters Rockefeller

## Ingredients

20 oysters, in shell	1 tbs. anisette (optional)
8 strips bacon	1 1/2 tbs. margarine
4 tbs. margarine	2 tbs. bread crumbs
4 tbs. celery, chopped fine	sea salt
4 tbs. onions, chopped fine	
2 tbs. parsley, chopped	
5 ounces spinach, chopped, thawed and well drained	

## Directions

Preheat oven to 450°. Shuck oysters. Leave oysters in deep half of shell. Fry bacon until slightly crisp, drain on paper towels. Chop bacon finely and set aside. In margarine, sauté celery, onion and parsley until slightly tender. Remove sautéed vegetables from stove, add spinach and anisette. Line baking trays with sea salt, 1/4 inch deep. Place oysters in shells in rock salt and pack down. Sprinkle 1 tsp. spinach mixture over each oyster. Sprinkle 1/2 tsp. finely chopped bacon over each. Melt 1/2 tbs. butter and mix in bread crumbs. Sprinkle lightly on oysters. Bake for 10 minutes. Serve.

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