

# Oysters Rockefeller

Joanne Faulconer - Bartlesville, OK  
Treasure Classics - National LP Gas Association - 1985

## Yield: 4 dozen

*4 ribs celery, chopped*  
*4 bunches green onions, chopped*  
*3 large cloves garlic, chopped*  
*1 1/4 cups butter, melted*  
*2 packages (10 ounce ea) frozen spinach, cooked and drained*  
*4 tablespoons fresh parsley*  
*2 teaspoons salt*  
*1/8 teaspoon cayenne pepper*  
*1 ounce annisette*  
*1 tablespoon lemon juice*  
*3 tablespoons Worcestershire sauce*  
*3 tablespoons ketchup*  
*2 teaspoons anchovy paste*  
*1/2 cup bread crumbs*  
*4 dozen fresh oysters*

## Preparation Time: 30 minutes

### Bake Time: 10 minutes

In a saucepan, saute' the garlic, celery and green onions in a pat of butter until soft. Remove from the heat.

Add the remaining butter, spinach, parsley, salt, cayenne, annisette, lemon juice, Worcestershire ketchup and anchovy paste. Place the mixture in a food processor. Puree' until smooth.

Add the bread crumbs. Puree' again until mixed. (The filling may be frozen at this point for later use.)

Place the oysters in shells or ramekins.

Bake at 400 for 5 or 6 minutes until the edges curl. Drain the juice off.

Spoon sauce on top, covering the oysters. Be generous with the sauce.

Place back in the 400 degree oven for 5 minutes.

Serve at once.

---

Per Serving (excluding unknown items): 2774 Calories; 246g Fat (77.7% calories from fat); 54g Protein; 104g Carbohydrate; 16g Dietary Fiber; 835mg Cholesterol; 9286mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 1/2 Lean Meat; 5 1/2 Vegetable; 0 Fruit; 46 1/2 Fat; 2 Other Carbohydrates.