
Oysters Rockefeller III

*Chef Herbert P Field - The Field's Buccaneer Inn - Longboat Key, FL
Sarasota's Chef Du Jour - 1992*

6 oysters (per person)
1 quart cooked spinach
1 pound bacon, cooked crisp and chopped fine
4 teaspoons clarified butter
6 scallions
1 teaspoon garlic
3 ounces pimientos
2 tablespoons Pernod
6 ounces sour cream
1 teaspoon black pepper
Swiss cheese, grated

Wash and trim the spinach. Steam for 4 minutes. Drain well. Set aside.

In a saucepan with four teaspoons of clarified butter, add the scallions, garlic, pimientos and pepper. Saute' for 3 minutes. Add the Pernod.

In a bowl, mix the spinach with the bacon and sour cream. Place one tablespoon of the mixture on each oyster. Top with Swiss cheese.

Bake in a 300 degree oven for 8 to 10 minutes.

Per Serving (excluding unknown items): 3353 Calories; 278g Fat (74.2% calories from fat); 167g Protein; 50g Carbohydrate; 20g Dietary Fiber; 505mg Cholesterol; 7868mg Sodium. Exchanges: 0 Grain(Starch); 18 1/2 Lean Meat; 8 1/2 Vegetable; 1/2 Non-Fat Milk; 43 Fat.