
Oysters Florentine

1902 Landmark Tavern - Mount Washington, PA
Pittsburgh Chefs Cook Book - 1989

Servings: 2

8 Blue Point oysters
1 small onion
10 ounces fresh spinach
3 strips bacon
1/8 teaspoon white pepper
3 cloves garlic, minced
3 tablespoons unsalted butter
1 tablespoon dry sherry
grated Romano cheese
lemon wedge (for serving)

Shuck the oysters, leave them in the deep shell. Place the oysters into a casserole dish. Refrigerate.

Finely chop the bacon, onion and spinach (remove the stems). Saute' the bacon until the fat is rendered. Add the butter, onion, pepper, garlic and sherry.

Saute' until the onions are translucent. Remove from the fire and add the spinach. Fold in.

Take the mixture and completely cover each oyster.

Bake at 450 degrees for 5 minutes. Remove.

Sprinkle lightly with Romano cheese. Bake until the cheese is browned.

Serve with lemon wedges.

Appetizers, Seafood

Per Serving (excluding unknown items): 275 Calories; 22g Fat (72.2% calories from fat); 8g Protein; 11g Carbohydrate; 5g Dietary Fiber; 55mg Cholesterol; 269mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 4 Fat.