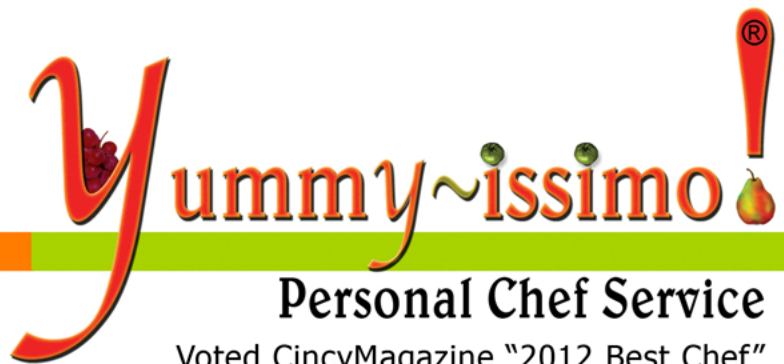


# Baked Oysters Rockefeller



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: [www.allrecipes.com](http://www.allrecipes.com)

Serves 4

12 fresh, unopened oysters	2T butter	2oz Gruyere cheese, shredded
1/3c beer	1/4 onion, diced	2oz Parmesan cheese, shredded
1 garlic clove	1 garlic clove, crushed	2T milk
1/2t salt	3oz baby spinach, chopped	salt and pepper, to taste
1/4t black pepper, freshly grated	2oz Mozzarella cheese, shredded	2T bread crumbs

Preheat oven to 425.

Clean oysters and place in large stockpot. Add beer and enough water into stockpot to cover oysters. Add garlic cloves, salt and pepper. Bring to a boil. Remove from heat, drain and cool.

Once oysters are cooled, break off and discard top shell. Arrange oysters on baking sheet.

Melt butter in saucepan and cook onion and garlic until soft. Reduce heat to low, stir in fresh spinach and cheeses stirring frequently until cheeses are melted. Stir in milk and season with salt and pepper.

Spoon sauce over each oyster, just filling each shell. Sprinkle tops with bread crumbs.

Bake until hot and bubbly, 8~10 minutes.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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