

Submitted by Wes
from
Thermador★

INGREDIENTS

12 Oysters
6 oz spinach, frozen
chopped
2 oz shredded Swiss
cheese
1oz parmesan cheese
¼ cup pancetta, diced
½ tsp Mrs Dash table
blend
2 T heavy cream
2 T panko crumbs
1 lemon for juice to spritz
before service
Rock salt to balance
shells in pan



Oysters Rockefeller

DIRECTIONS

1. Shuck oysters but leave oyster and liquor in the deep side of the shell.
2. Sauté pancetta.
3. Add spinach, Mrs. Dash and breadcrumbs and sauté for a minute.
4. Remove from heat and allow to cool, add cream, Swiss and parmesan.
5. Top oysters with mix and place in rock salt in oven proof pan.
6. Broil or set on hot grill for 5-6 minutes.
7. Remove, spritz with lemon and serve with a nice glass white wine or your favorite beverage.

**Broil to perfection with a
Thermador Wall Oven**

