

OYSTERS ROCKEFELLER

INGREDIENTS:

1 pound butter
1 stalk finely, chopped celery
4 bunches green onions, finely chopped
2 bunches parsley, finely chopped
1 $\frac{1}{2}$ oz Worcestershire sauce
1 teaspoon Tabasco
4 oz pernod
3 cups cooked spinach
10 oz bread crumbs
48 freshly opened blue point oysters on the half shell

DIRECTIONS:

1. In a large skillet, melt butter. Add celery, green onions and parsley
2. Saute' 5 minutes. Add Worcestershire, Tabasco and pernod and cook over medium heat for 10 minutes. Add spinach and bread crumbs and cook for an additional 5 minutes.
3. On top of each oyster on the half shell, place a tablespoon of sauce.
4. Bake at 375 degrees for 3 to 5 minutes. Serve hot.

SERVINGS: 8 (6 oysters per person)