

# The Tilghman Island Inn

## Oysters Rockefeller

Oil to coat pan

Shallots - minced - 2 tbs.

3 slices apple smoked bacon

1/4 cup Pernod or anisette

1/4 cup white wine

1 qt heavy cream

2 cups spinach, washed, and de-stemmed

Salt/pepper to taste

2 cup Parmesan cheese

32 freshly shucked Marinetics oysters

Heat saucepan, add oil, when warm add shallots and bacon, stir to cook.

If pan is too hot, remove from heat to cool slightly and return to heat.

Cook until translucent, add Pernod carefully as alcohol will flame, when flame is extinguished add wine and reduce liquid by 1/2 - over med heat. Add cream and spinach and reduce by 1/2. Season to taste. Ladle over shucked oysters and rain with parmesan - place in preheated oven until cream is golden. Save any left over topping in refrigerator or freezer. Serves 8 as a first course.

## Mignonette Sauce

1/2 cup sherry vinegar

1/4 cup minced shallots

3 tbs. water

1 tbs. coarsely ground black pepper

Salt and sugar to taste

Mix all ingredients and refrigerate.