



Sugar Apple

Posts From The Caribbean

Oysters Casino

I know oysters are out of season but we buy them by the case when they're available and keep a supply in the freezer. Oysters freeze beautifully and they open very easily when still half frozen. Just take them out of the freezer, let them sit at room temperature for 20 minutes. Open and stuff. They'll still be half frozen and the liquor will stay with the oyster.

Most cooks bake the oysters on a bed of rock salt or kosher salt to keep them steady. I almost always forget to buy extra salt and just arrange them on the tray so that they don't tip out all their lovely oyster liquor. It works just fine.

3 dozen oysters
3 tablespoons extra virgin olive oil
1/4 pound prosciutto, finely chopped
2 small shallots, peeled and finely minced
1/2 red bell pepper, seeded and finely chopped
1 cup fresh white breadcrumbs
a few shakes of Tabasco
3 tablespoons fresh parsley, chopped
3 tablespoons freshly grated Parmigiano-Reggiano

Preheat the oven to 450°. Open the oysters and place them on a baking tray (on a bed of salt, or not).

Heat the olive oil in a frying pan over medium heat and add the prosciutto, red pepper and shallot. Cook without browning until soft and fragrant, about 10 minutes. Remove from the heat and stir in the breadcrumbs, Tabasco and parsley.

Spoon the mixture over the oysters and sprinkle with the grated cheese. Bake until the breadcrumbs and cheese are starting to brown, about 8-10 minutes. Serve immediately. *How many does this serve? You'd have to give Audrey expensive jewelry to eat one. Bones could eat a dozen, easy, and still have room for a hearty dinner. I can eat half a dozen. How hungry are you?*

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from the article *Audrey and the Oyster* posted on August 6, 2010