



Oysters Rockefeller

Makes 12 servings

Ingredients

24 medium Pacific oysters, raw in the shell
6 tablespoons butter
½ cup leeks or green onion, finely chopped
½ cup celery or fennel bulb, finely chopped
¼ cup parsley, finely chopped

⅓ cup dry breadcrumbs
⅓ cup white wine
grated Parmesan cheese
salt and freshly ground pepper to taste

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Directions

This recipe also works great for outdoor grilling.

Preheat oven to 425°. Chop vegetables in food processor. Heat butter in a saucepan over medium heat; when it is sizzling, add leeks, celery, and parsley. Sauté about 5 minutes, until tender. Remove from heat and stir in breadcrumbs and white wine. Add more wine if mixture is too dry.

Rinse and shuck oysters, leaving meat in the deep-cupped shells. Set oysters in a 9x13 pan. Top each oyster with 1 tablespoon topping, salt and pepper to taste, and sprinkle with Parmesan. Bake in oven (or grill) for about 10 minutes, or until oysters are heated through and topping is golden brown.



Pacific oysters, *Crassostrea gigas*, while not native to Alaska, grow very well in Alaska's cold, nutrient-rich waters. Because cold water stops maturation of the oysters, high-quality meaty oysters are available year-round. The Pacific oyster shell is elongated, thick, rough and sometimes sharp. The inside of the shell is white with purple streaks. They are also known as "Pacific cupped oysters" due to the shell's rounded shape.

To find out where to buy oysters locally, please visit the farm-to-table mariculture directory at the link below. This recipe is from the *Alaska's Ocean Bounty* bookmark series from the Alaska Sea Grant bookstore.

