



Baked Oysters with Spinach, Tomato & Balsamic Vinaigrette

INGREDIENTS

24	Malpeque Oysters
1	Ripe Tomato (coarsely chopped)
12 oz	Spinach (stems removed)
1 oz	White Wine
3 tbsp	Fresh Basil (chopped)
1 tbsp	Balsamic Vinegar
1 tbsp	Olive Oil
1 tbsp	Shallots (minced)
½ tbsp	Garlic (minced)
to taste	Salt and Fresh Cracked Black Pepper

PREPARATION *(Yields 4 portions)*

Preheat oven to 400 °F.

Shuck all of the oysters and then strain and reserve the Oyster Liquor.

Place the empty shell bottoms on a sheet pan that is lined with crumpled foil in a way that the foil will provide support for the shell and the juice will not run out of the shell.

Sauté the shallots and garlic in olive oil over medium heat in a sauté pan until they are translucent. Deglaze with white wine. Add the Oyster Liquor and the spinach. Steam the spinach for one minute.

Place some cooked spinach in the bottom of each oyster shell and place one oyster on top of the spinach in each oyster shell. Place ½ tbsp of the juice that is left from steaming the spinach into each shell.

Top each oyster with some chopped tomato, some fresh basil and a drizzle of balsamic vinegar. Season each oyster with salt and fresh cracked black pepper.

Place the sheet pan of oysters in a preheated oven at 375 °F for approximately 4-6 minutes.