

Minterbrook Oysters In Ramekins



- 4 slices thick-cut bacon cut into 1" pieces
- 2 cups clam juice
- 1 Tbsp lemon juice
- 4 Tbsp cold unsalted butter
- 24 spinach leaves
- 24 shucked medium oysters (drain and reserve liquid)
- 1/2 tsp freshly ground white pepper
- Tabasco sauce
- 8 ceramic ramekins

Cook bacon until crisp. Drain on paper towels and reserve. Dip the spinach leaves in boiling water to wilt (about 5 seconds). Drain and when cool enough to handle, trim off the stems. (cont.)

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Minterbrook Oysters In Ramekins (cont.)

In a small saucepan bring clam juice and reserved oyster liquor to a boil. Add oysters and poach until the edges curl (about 45 seconds). Drain oysters and reserve poaching liquor. Wrap each oyster in a spinach leaf and place three bundles in each of the eight ramekins. At this point the oysters can be set aside for 1 hour. Place the ramekins on a baking sheet and cover with aluminum foil. Reduce the cooking liquor to 1/2 cup. Remove pan from heat and add lemon juice, white pepper and Tabasco sauce. Whisk in cold butter a bit at a time until you have an emulsified sauce. While you are making the sauce, place the oyster bundles in a 250 degree oven for 5 minutes to reheat. Spoon sauce over each bundle and garnish with pieces of bacon. Serve immediately.
- Created by Chef Ronald Spalding

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