

CHBC Demo Recipes

Codfathers Oysters Rockefeller

(yield 4)

A

8 medium beach oysters (shucked, nectar reserved)
1 tbsp flour
2 cups spinach (fine chiffonade)
to taste sea salt and cracked pepper
dash Worstershire sauce

B

1.5 cups day old baguette (crust removed, finely chopped)
¼ cup parmesan (grated)
2 tbsp extra virgin olive oil
2 tbsp parsley (chopped)
2 tbsp oregano (chopped)
1 tbsp thyme (chopped)
1 shallot (minced)
¼ cup butter (cold, cubed)
to taste sea salt and cracked pepper

- A. Remove oysters from shell. Mix nectar and spinach, season with sea salt, cracked pepper and Worstershire sauce. Divide spinach into oyster shells and top with oysters.
- B. Mix together baguette, parmesan and olive oil. Mix in remaining ingredients and gently press bread topping onto the oysters. Bake in the oven at 450° for 10 - 12 minutes (until golden and heated through).
Enjoy!



Okanagan's Finest Foods

product info: 250.717.6018

catering: 250.317.2055

info@okanagansfinest.com

www.okanagansfinest.com



The Ridge Restaurant

3002 Dunster Road

East Kelowna

250.712.9404

klo@k-l-o.com

www.k-l-o.com/ridge