



## CAPE COD SHUCKED OYSTERS

*The Cape and Islands Chefs Association is a local chapter of the American Culinary Federation. It provides camaraderie and community and resources and logistical support to chefs and chef partners.*

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## ROASTED OYSTERS WITH SPINACH, FETA AND LEMON DILL AIOLI

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### INGREDIENTS

**12** jumbo or 24 medium/large raw oysters in the shell

*Spinach Topping:*

**2 Tbsp** extra virgin olive oil

**1 Tbsp** salted butter

**2** 6-oz bags of baby spinach, chopped coarsely

**3 Tbsp** fresh dill chopped fine

**3 Tbsp** fresh mint chopped fine

**1** lemon, zest & juice

**¾ cup** feta cheese crumbles

**½ cup** shredded Swiss cheese

**¼ cup** parmesan cheese

**¼ cup** plain panko bread crumbs

salt and pepper to taste

*Aioli:*

**½ cup** heavy mayonnaise

**½** lemon, zest & juice

**1 Tbsp** chopped dill

### DIRECTIONS

- Pre-heat gas grill to high (or very hot kettle grill)
- Scrupulously scrub oysters with a stiff vegetable food grade brush under cold water and remove any barnacles
- Place oysters, rounded side down, on a sheet tray, place in grill and close cover
- Grill for 5 – 7 minutes, remove, chill until can be handled
- The oyster will now open very easily with an oyster knife. Using the oyster knife, loosen the oyster from the top shell, keeping the par-broiled oyster intact in the bottom shell
- Discard the top shell
- Preheat a large sauté pan
- Add oil and butter to the preheated pan, then add the spinach and stir to wilt
- Remove pan from stove and place wilted spinach in a stainless steel bowl and chill
- Add remaining spinach topping ingredients to spinach and stir to blend topping mixture
- Top each opened oyster with approximately 2 Tbsp of the topping mixture
- Place oysters back onto sheet tray and bake 5 – 7 minutes in an oven pre-heated to 425 °F
- Blend all aioli ingredients together
- Remove oyster from oven and top with a nice dollop of the aioli

### NOTES

*The spinach topping can be made 2-3 days ahead and kept in the refrigerator.*

*A food processor can be used to combine the spinach topping ingredients; do not puree.*

*Arrange shredded lettuce on 4 plates.*

*Place 3 roasted oysters decoratively arranged to keep the oysters in place on the plate.*

*Garnish with a broiled lemon half or wedge.*

*Serves 4.*