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
- ⅛ cup shredded Swiss cheese
- ¼ cup parmesan cheese
- ⅛ 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.