



Recipes

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Kentucky Oysters Rockefeller

Serves 6

Ingredients:

1 dozen Large Oysters
6 Mission® 6" White Corn Tortillas (10600)
6 slices Bacon
4 tsp. Unsalted Butter
2 tsp. Minced Garlic
2 cups Fresh Spinach , stemmed, cleaned and chopped
1/2 cup Italian Parsley , stemmed, cleaned and chopped
1/2 cup Green Onion , chopped
1/4 cup Bourbon
1/2 tsp. Salt
1/2 tsp. Black Pepper
1 package (0.9 oz.) Hollandaise Sauce Mix
3/4 cup Milk
1/2 cup Unsalted Butter
1/4 cup Bourbon
Coarse Salt for plating

Directions:

1. Shuck and clean the oysters, reserving the liquor and the bottom (deeper) shells. Scrub and dry the reserved shells for serving. Set aside.
2. In a food processor, grind the tortillas into a fine crumb and set aside.
3. Chop the bacon slices into a small dice and cook in a skillet, over medium heat, until crisp. Remove the bacon pieces from the skillet and pour off all but one tablespoon of the bacon fat. Add the butter to the skillet with the reserved fat. When the butter has melted add the ground tortillas and garlic. Sauté the tortillas until they are golden brown. Add the chopped spinach, parsley and green onions, sauté for two minutes. Deglaze the pan with the bourbon and season with salt and pepper. Remove from the heat.
4. Prepare the Hollandaise Sauce as per directions on the package substituting $\frac{1}{4}$ cup of bourbon for $\frac{1}{4}$ of the milk.
5. Spoon one teaspoon of the Hollandaise into the bottoms of each reserved oyster shell. Place one oyster in the shell, atop the Hollandaise and moisten with a little of the reserved liquor. Sprinkle some of the bacon pieces onto each oyster and then top with the tortilla/spinach mixture, completely filling each oyster shell.
6. Arrange the oysters on an ovenproof platter filled with