

U.S. Farm-Raised Oysters Florentine

Oysters vary in flavor depending upon the region in which they were grown, and there are many heated controversies about which oysters are best.

24 U.S. farm-raised oysters (liquor and bottom shells reserved)
2 pkgs. frozen chopped spinach (10 ounce)
½ cup whipping cream or half & half
½ lemon
1 jar Hollandaise sauce
½ cup cheddar cheese, shredded
½ cup mozzarella cheese, shredded
¾ cup breadcrumbs
Paprika, salt, and pepper to taste

Cook spinach in a little water, just a short time so that it stays green. Drain well. Add the cream. Thicken with flour. Arrange oysters on the half shell on a jelly roll pan (you can use a layer of rock salt to keep the shells upright). Sprinkle the juice of ½ lemon over them. Top each oyster with the spinach mixture. Add Hollandaise sauce, two cheeses, breadcrumbs, paprika, salt, and pepper. Bake at 375° for 15 minutes