

Poor Man's Oyster Rockefeller

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We make these all the time!!! The kids make sure these oysters are always at every special meal like holidays, birthdays, etc. And they can even be made cheaper if you just so happen to keep a collection of oyster shells. I keep a box of about 100 oyster shells in our kitchen arsenal, and we buy the pre-shucked oysters in a jar. We find these jarred oysters right on our local grocery store's seafood department and even at Wal-Mart, they are usually kept in the fresh display case, and they come in a 8 oz and 16oz size. (We usually buy two 16oz, we really love these. I also "clean" my oysters sometimes (most the time...), by carefully cutting away the poop sack.

We clean our shells very well with soap and scrub brush and boil them (we use a little bleach, just make sure to rinse them off extremely well.)to insure their clean and free of bacteria!!!

And if the oysters are very large, we cut them up to more "bite" size piece, especially if you use generous amounts of the other ingredients. You want the whole Rockefeller to fill the half shell without too much overage.

Ingredients

- 2 dozen Fresh shucked oysters on half shell (Or if using pre-shucked jar oysters, place oyster on half shell.)
- 8 oz Mozzarella Cheese cut into 24 equally sized slices (about 1"x1/2" and about a 1/8" thick, you want it to sit flat on the spinach and hold the bacon.)
- 1 bundle of Blanched spinach chopped (I also use frozen spinach (8oz pack) all the time saves time and space when preparing bigger meals (and no one has ever complained nor left any leftover...), I just drain as much of the water out that I can. Even letting it rest on a paper towel for a short time.
- Texas Pete Hot Sauce
- 1 lb Bacon lightly cooked and chopped in bite size pieces.
- 1/4 tbsp fine grain salt
- 1/2 tbsp garlic powder
- 1/4 Crushed Black Pepper, not too coarse but not ground.

Directions

- Cook bacon lightly (it will get cooked more in the oven so don't overcook it!) ○ Mix together in a shaker, salt, pepper, and garlic. Set aside.
- Shuck Oysters, leaving oyster detached on a half shell. (I have also used preshucked oysters, and they work just as well. We actually have a collection of about 100 or so Oyster shells just for this reason. Hints the words *Poor Man's*, lol!)
- Give each oyster shell 2-3 drops of Texas Pete.
- Place oyster on top of Texas Pete.
- Place about 1 tsp of spinach to the top of each oyster. ○ Sprinkle spinach with salt, pepper, and garlic powder mix generously.

- Top seasoned spinach with sliced and cut mozzarella cheese, big enough to cover the spinach and hold a piece of bacon. ○
Once all oysters are built, place in a preheated oven on broil for 5-8 min or till cheese starts to brown and bacon is crispy.
- Remove from oven and let rest for a few minutes, BE CAREFUL SHELLS WILL BE HOT!!!
- Serve with seafood fork and enjoy!