

In the mood for some oysters rockefeller or crab meat flambe?

To my dear kind and ravenous readers. I truly hope you have all survived your incredible Thanksgiving feasts. It is truly a labor of love...

May we all dedicate a quiet moment to give thanks for the opportunity we can share with all of our family and loved ones.

Now some of us who do go to the effort to prepare the feast at home year after year would never give in to dining out. I personally tried it one time and that was just not our most memorable Thanksgiving. But to each his own.

The important part of any Thanksgiving is to be with everyone you love and that is precisely the true meaning of the day forever in my humble opinion.

Enough philosophy, how about a couple of great recipes I can share with you ravenous readers.

Oysters Rockefeller

4 pie or cake tins half filled with rock salt (or 1 baking pan large enough to hold the oysters)
2 dozen oysters, opened and on the half shell
4 medium shallots (about ¼ cup), minced
1 small stalk celery, minced
1 tsp. fresh marjoram (or ½ tsp. dried marjoram may be used)
¼ cup fresh parsley, minced
½ pound (2 sticks) butter
2 cups fresh spinach coarsely minced
½ cup soft bread crumbs
1 or 2 drops Worcestershire sauce



Marlowe

½ tsp. salt

Sprinkling of freshly ground black pepper

Pinch of cayenne

2 tbsp. Pernod

Preheat oven to 450 degrees. Place the tins with the rock salt in the oven. Prepare the oysters. Saute shallots, celery, marjoram and parsley in 4 tbsp. (½ stick) of butter in a heavy skillet. Add spinach to the skillet and let it wilt for a minute. Add butter, bread crumbs, seasonings, and Pernod.

Top each oyster with about 1 tablespoonful of this mixture. Remove the tins from the oven and embed the oysters firmly in the hot salt. Sprinkle Parmesan on top.

Return pans to the oven and bake for about 4 minutes or until the butter is melted and oysters are lightly browned on top. Serve oysters in the tin.

Crab meat flambe

(Serves 4)

6 Tbsp. butter

1 small onion, finely chopped

1 pound fresh crab meat chunks

Salt and pepper

⅛ tsp. red pepper flakes

2 Tbs. minced parsley

½ cut white wine

¼ cup mayonnaise or sour cream

2 tbsp. brandy

Heat the butter and fry the onion for three minutes. Add the crab and toss over high heat for two minutes. Add the salt, pepper, pepper flakes and parsley. Add the white wine and mayonnaise or sour cream. Heat the brandy in a metal ladle or measuring cup, ignite, and pour over the crab meat. Serve immediately on freshly made toast.