

Oysters Casino

Ingredients

12 large fresh oysters
2 tablespoons olive oil
2 tablespoon butter
1 onion, minced (about a half cup)
2 cloves garlic, minced
1 cup dried bread crumbs (I prefer brioche breadcrumbs)**
4 slices bacon, cooked crispy and crumbled
1/2 teaspoon dried oregano
2 tablespoons grated Parmesan cheese
1/4 teaspoon paprika
Olive oil
Fresh, flat leaf parsley, chopped for garnish
6 Lemon wedges



Preparation

Cook and crumble the bacon. I use Kirkland pre-cooked bacon microwaved for 90 seconds. Otherwise, in a small skillet, cook bacon until crisp over medium heat. When bacon is cooked and cooled; rough chop until crumbled, and set aside.

Place water in a small saucepan and bring to a raging boil. While the water comes to temperature, wash the oysters and then shuck. Place the oysters in a glass or stainless steel bowl and place the deepest 12 shells on a baking sheet. Heat the shells in a preheated 350 degree F oven for 5 to 8 minutes to prepare the shells for stuffing.

Place the glass or stainless steel bowl over the boiling water and heat the oysters until they begin to firm up. Watch them carefully and continuously move around with a spoon to keep separated. The goal here is for the oysters to be firm enough to chop. Careful to not overcook. Chop, and set aside.

Add 2 tablespoons oil and the 2 tablespoons butter to a small skillet, and place pan over medium heat. Add onion, and garlic; sauté until tender. Remove from heat, and cool.

In a medium bowl, combine bread crumbs, bacon, oregano, cheese, sautéed onion and garlic, and chopped oysters. Mix well. Fill the oyster shells with mixture, and place back on the baking sheet. Sprinkle paprika. Lightly drizzle with olive oil.

Bake at 450 degrees for 7-12 minutes to an internal temperature of 140°. Each serving gets a lemon wedge and a sprinkle of fresh chopped parsley

Makes 6 servings of 2 each

** Making brioche bread crumbs

I like to use dried brioche slices for many of my stuffings and bread puddings. I tend to buy several loaves at a time and dry out the slices because finding sliced brioche here in Charleston can be a challenge. I have seen it at Costco and at Trader Joe's but it is rarely available.

To make 1 cup of breadcrumbs place 3-4 dried brioche slices in your food processor and run until crumbed. Add more if needed.