

J. Rickards Winery



JIM'S BAKED OYSTER APPETIZER

Prep time: 15 min | Cook time: 8 min | Total time: 23 min | 8–12 servings

Recommended wine pairing: *J. Rickards Sauvignon Blanc* -or- *Gewürztraminer*

INGREDIENTS

- 24 medium oysters (in shell)
- 3 slices bacon, diced
- 8 oz baby spinach leaves
- 2 Tbsp olive oil
- $\frac{3}{4}$ cup mayonnaise
- 1 Tbsp chopped garlic
- 2 Tbsp grated asiago cheese, plus more for topping
- 1 Tbsp fresh lemon juice
- 1 Tbsp cognac or brandy
- paprika for topping

DIRECTIONS

- 1 Fry bacon until crisp, and drain on paper towel.
- 2 Cook spinach (stove top or microwave), drain in mesh strainer and squeeze out excess water. Chop and toss with olive oil and pepper in small bowl. Set aside.
- 3 Combine mayonnaise, garlic, asiago cheese, lemon juice, cognac, and pepper in a bowl. Mix well.
- 4 Shuck oysters into another bowl, saving the deeper shell halves.
- 5 Preheat oven to 400°F. Place a large rack on a large baking sheet, or used crumpled foil to hold the shells upright. Arrange shells the rack.
- 6 Divide the spinach into the bottom of each shell, top with an oyster and a tablespoon of the sauce.
- 7 Top with a half teaspoon of asiago cheese and sprinkle with paprika.
- 8 Bake in 400°F oven for 6 minutes, then brown under the broiler for 2 minutes, until bubbling.
- 9 Crumble bacon and sprinkle on top of each oyster.