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Oysters

Recetas de Guillo

Serves 4

Ingredients

16 very fresh Bluepoint oysters
(Or use your favorite oyster variety shucked on the half shell. If you do not have experience with this, have your fish monger do it for you.)
2 oz extra virgin olive oil
¼ lb. pancetta or bacon, diced
¼ lb. chorizo sausage, diced
2 shallots, peeled and diced
1 bag of cleaned spinach
¼ lb. Spanish Manchego cheese, shredded
1 cup mango mojo
Salt and pepper to taste

Directions

Preheat oven to 400 degrees

Shuck oysters, remove any shell pieces and leave on the half shell.

Saute pancetta & chorizo in olive oil until both have begun to brown and crisp. Add shallots and cook until soft. Add spinach and cook until wilted.

Place spinach in a stainless steel bowl and allow to cool. Season to taste. Add Manchego cheese and mix well.

Place spinach mixture on all the oysters and place on cooking sheet.

Place in preheated oven.

Bake until oysters are just cooked and mixture has browned slightly.

Arrange four oysters on a plate and lace with mango mojo.