



## BAKED OYSTERS PARMESAN

### INGREDIENTS

- 48 U.S. farm-raised oysters, shucked (liquor and bottom shells reserved)
- ¼ cup chicken stock
- 2 Tablespoons shallots, minced
- 1 ½ cups breadcrumbs
- 2 teaspoons garlic, minced
- ¼ cup parsley, minced
- 1/3 cup Parmesan cheese, grated



### METHOD

Preheat oven to 400 degrees. Heat broth and oil in a skillet over medium heat. Add shallots, breadcrumbs, and garlic, stirring as they cook for 3 minutes. Add parsley.

Arrange oysters on the half shells on a jelly roll pan (you can use a layer of rock salt to keep the shells upright).

Top each oyster with the breadcrumb mixture and sprinkle with Parmesan cheese.

Bake 10 minutes, or until the top has browned.