

Emeril's Gulfcoast Fishhouse Restaurant Baked Oysters



Recipe courtesy of No Author

Show: The Essence of Emeril | Episode: New Years Party

Level: Intermediate
Total: 25 min
Prep: 15 min
Cook: 10 min
Yield: 6 first course servings
Level: Intermediate

Ingredients

- 1 stick unsalted butter, at room temperature
- 2 tablespoons minced garlic
- 1 tablespoon minced shallots
- 1 tablespoon minced parsley leaves, plus more for garnishing
- 1 pint shucked raw oysters, drained well and patted dry on paper towels
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- 3/4 teaspoon salt
- 1/4 teaspoon ground white pepper
- 1/4 pound crabmeat, picked over for shells and cartilage
- 1/2 lemon, juiced, plus lemon wedges, for serving
- 1/4 cup fine dry bread crumbs
- 2 tablespoons finely grated Parmesan, plus 2 tablespoons, for garnish
- 1 tablespoon olive oil

My Private Notes

Directions

- 1** In a small bowl combine the butter with the garlic, shallots, and 1 tablespoon of the parsley. Stir to blend thoroughly, and then transfer to the refrigerator while you prepare the oysters.
- 2** Set the oven to the broil setting or preheated to 500 degrees F. Position the top oven rack in the upper third of the oven.
- 3** Season the oysters with salt and pepper. Divide the oysters evenly between 6 individual gratin dishes just large enough to hold the oysters in 1 layer. Shallow gratin dishes approximately 4 by 6 by 1-inch that have a volume capacity of about 8 ounces work well. Sprinkle the crabmeat evenly over the oysters in the ramekins. Using a small spoon, place dabs of the compound butter over the tops of the dishes, dividing the entire amount of butter evenly among the 6 dishes. Squeeze fresh lemon juice over the top. In a small bowl combine the bread crumbs, grated cheese and olive oil. Sprinkle evenly over the oysters and transfer the gratin dishes to a large baking sheet and place in the oven. Broil until the crumbs are golden brown and the oysters are just cooked through and curled around the edges.
- 4** While the oysters are baking, in a small bowl combine the bread crumbs, 2 tablespoons of the Parmesan, and the olive oil. Stir until thoroughly combined.
- 5** Remove the oysters from the oven and sprinkle the crumb mixture evenly over the tops of the oysters in the dishes. Return to the oven and bake until the crumbs are golden brown and the oysters are just cooked through, about 3 to 4 minutes longer.
- 6** Remove the oysters from the oven, garnish with the remaining Parmesan and parsley, and serve immediately, with lemon wedges for guests to use according to taste.

