

ITALIAN BAKED OYSTERS

Recipe by Chef Jake Hizny

Preparation Instructions:

1. Preheat oven to 400 degrees
2. Wash and open oysters, reserve
3. In a mixing bowl combine the bread crumbs, parsley, olive oil, garlic, Rosemary, thyme, cheese, salt and pepper. Distribute mixture evenly over reserved oysters and pat a little to set mixture in place.
4. Place oysters on sizzler pan and place in oven. Bake for approximately 6 to 8 minutes or until mixture is brown and bubbling. Remove from oven.
5. Serve with lemon wedges.

Yield: 12 Oysters or 2 Servings

Ingredients	Product Brand	Maines Item #	Amount
Oysters, Blue point	Fresh	095020	12 ea.
Bread crumbs, seasoned	Katy's Kitchen	014384	1 1/2 c.
Italian parsley, chopped	Fresh	097526	3 Tlb.
Olive oil, extra virgin	Trifoglio	370868	2 oz.
Garlic, clove, peeled, minced	Markon	097210	1 Tlb.
Rosemary, stemmed, chopped	Fresh	097287	1 Tlb.
Thyme, stemmed, chopped	Fresh	097302	1 Tlb.
Parm Reggiano cheese, grated	Zerto	012737	1/2 c.
Salt	Katy's Kitchen	340620	t.t.
Black pepper, café	Culinary Secrets	345631	t.t.

