

Recipe

Oysters Walker-feller

Chef Walker Brown's richer, more flavorful take on the classic Oysters Rockefeller.

Ingredients & Directions

2 dozen oysters, shucked and cleaned, reserving oyster and liquid in bottom shell; discard top shell. (You can use frozen oysters on the half-shell, if needed. Thaw and rinse, removing any excess shell pieces)

For the stuffing:

6 oz. fresh arugula
1 large clove of garlic, minced
2 Tbls. butter
1 cup heavy cream
1/2 cup grated parmesan
1 Tbls. Pernod or other anise-flavored liqueur
1 tsp. kosher salt
1/4 tsp. ground black pepper
Old Bay seasoning, to taste

- Melt butter in a saucepan over medium heat
- Add garlic and sauté until softened
- Add arugula to the pan and add salt, pepper and Old Bay seasoning
- Sauté arugula until soft but still green.
- Strain off liquid from arugula through a colander; let cool
- Turn arugula onto a cutting board and rough-chop into 1/2-inch pieces; set aside
- Combine and heat heavy cream, Pernod, and 1/4 cup parmesan in a medium saucepan
- Simmer over medium heat, stirring occasionally
- Continue cooking until heavy cream and parmesan are reduced by half and thickened (about 15 minutes)
- Remove from heat and stir in chopped sauteed arugula; set aside



For breadcrumb and bacon topping:

6 strips thick cut bacon, diced into 1/4" pieces
1 cup panko breadcrumbs
1/4 cup grated parmesan
1/2 tsp. ground black pepper
2 Tbls. chopped fresh Italian parsley

- In a large sauté pan, cook diced bacon over medium heat until fat is rendered, and bacon is lightly crisp, not overcooked
- Do not discard fat; let it cool in the pan
- In a medium mixing bowl, combine breadcrumbs, parmesan, chopped parsley, salt and pepper
- Using a rubber spatula, scrape cooled, rendered bacon fat into breadcrumb mixture
- Mix together with a fork until well blended

- With oven rack in a middle position, preheat the oven to 375 degrees
- Place oysters on a baking sheet
- Spoon 2 Tbls. creamed arugula mixture onto each oyster
- Add 1 Tbls. breadcrumb and bacon mixture over arugula mixture on each oyster
- Place the sheet of prepared oysters in the oven on middle rack
- Bake for approximately 10-12 minutes (or until breadcrumbs are golden brown)

- Serve immediately with cocktail forks

Chef's Notes

Throughout his career across many of Atlanta's top restaurants, Chef Walker Brown would serve this signature dish of his as an occasional special item – to rave reviews from customers who always loved it. Now, you can enjoy it at home anytime.

