



## *Whale's Rib's Oysters Rockefeller*

**Serves 2**

### *Ingredients*

- Oysters, 1 dozen small or medium, on half shell
- Spinach, 4 ounces, steamed
- Onion, 1 large, diced
- Breadcrumbs, 1 cup
- Tomato, 1 large, sliced
- Provolone, 12 slices

### *Directions*

1. Press the water out of the spinach.
2. Mix the spinach, onion and breadcrumbs by hand. You should find that the spinach breaks apart into little pieces.
3. Roll the mixture into a blob that will cover the oyster and raise up an inch or so above the shell.
4. Press down a little so the top of the blob is flat and lay the tomato slice on top of the blob.
5. Lay a slice of provolone on top of the tomato.
6. Broil on low for 8-10 minutes.
7. Don't spill any of the oyster liquor!

\*\* This recipe is taken from the internet