

Baked Oysters Bienville

Rock salt
Vegetable cooking spray
2 Tbls butter
2 cloves garlic, minced
¼ cup sliced green onions
¼ cup chopped parsley
⅛ tsp hot sauce
¼ cup soft breadcrumbs
¼ cup freshly grated Parmesan cheese
1 Tbl lemon juice
⅛ tsp freshly ground black pepper
1 dozen oysters on the half shell

Sprinkle a thin layer of rock salt in a shallow pan; set aside.

Coat a nonstick skillet with cooking spray; place over medium-high heat until hot. Add butter and next 3 ingredients. Sauté until onions are tender. Remove from heat.

Add hot sauce, breadcrumbs, Parmesan, lemon juice, and pepper. Stir well.

Arrange oysters (in shells) over salt. Spoon green onions mixture evenly over oysters. Bake at 425 for 6 to 8 minutes or until edges of oysters begin to curl.

Yield: 1 dozen