

BAKED OYSTERS WITH ANDOUILLE CREAM



INGREDIENTS

Serves 12

- 3 ounces andouille sausage, finely diced
- 2 tablespoons diced red onion
- 1 clove garlic, minced
- 1 teaspoon all-purpose flour
- ½ cup half-and-half
- ¼ teaspoon fresh lemon juice
- ⅛ teaspoon hot sauce
- 6 tablespoons panko (Japanese bread crumbs)
- 1 tablespoon unsalted butter, melted
- 12 fresh oysters on half shell
- Salt and pepper to taste
- Lemon wedges, to serve
- Garnish: shredded Parmesan cheese, chopped fresh parsley

PROCEDURE

Preheat oven to 350°. In a medium skillet, cook andouille over medium heat until lightly browned, about 4 minutes. Add onion and garlic and cook for 1 minute. Add flour, stirring constantly, for 1 minute. Stir in half-and-half and bring to a boil, and cook until thickened, about 1 minute. Remove from heat and stir in lemon juice, hot sauce, and season with salt and pepper.

In a small bowl, combine bread crumbs, melted butter. On a baking sheet, arrange oysters. Spoon andouille mixture evenly over oysters. Sprinkle bread crumb mixture evenly over andouille mixture.

Bake until golden brown and oysters are plump, 8 to 10 minutes. Serve with lemon wedges. Garnish with cheese and parsley, if desired.