

Oyster Pan Roast

with Crawfish and Buttery Croutons



Tradition and history add richness to Southern cooking. Corporate Realty's knowledge of local market history and trends add richness and depth to the quality of our service.





Oyster Pan Roast

Serves 4 as an appetizer

"Although I often bake or fry oysters, I always return to the pan roast because there is a savory plumpness to the naked oysters heated until hot through and through. I cannot resist including a healthy portion of shallots, garlic, butter, lemon, and herbs, along with my cherished little crawfish tails. In lieu of crawfish, substitute lump crabmeat or boiled and chopped shrimp (or cooked tiny shrimp). This dish comes together very fast, so have your guests seated at the table when you begin preparation." - Chef Frank Stitt

Ingredients

5 tablespoons unsalted butter

2 shallots, finely minced

2 to 3 garlic cloves, crushed and finely minced

¼ cup dry white vermouth

16 to 20 oysters, shucked, with every bit of their liquor reserved and strained, or ½ pint shucked oysters, drained, liquor strained and reserved

¼ pound fresh crawfish tailmeat (see headnote)

Kosher salt and freshly ground black pepper to taste

Juice of 1 lemon

Hot sauce, such as Tabasco or Cholula, to taste

8 slices crustless French baguette, toasted and buttered

Scant 1 tablespoon sliced chives

1 heaping tablespoon flat-leaf parsley leaves

1 heaping tablespoon chervil leaves

Method

In a large nonreactive saucepan, melt a scant tablespoon of the butter. Add the shallots and garlic and cook over medium-low heat until aromatic and soft, about 1 minute. Add the vermouth and bring to a hard boil. Add the oysters, their liquor, and the crawfish, lower the heat to medium, and cook for about 2 minutes, turning the oysters over as they firm and curl.

Add the salt and pepper, raise the heat, and swirl in the remaining 4 tablespoons butter bit by bit. Add the lemon juice. Add the hot sauce and remove from the heat. Place the croutons in shallow bowls and immediately spoon the pan roast over, dividing the oysters evenly. Garnish with the fresh herb leaves and serve.

VARIATION: For additional seafood flavor, add 12 littleneck clams and steam for 2 minutes before adding the oysters.

