



eat oysters,
LEASE LONGER

Arnaud's Oysters Bienville



Ingredients

1 tbsp. vegetable oil	1 tbsp. all-purpose flour	¼ cup finely chopped flat-leaf parsley
⅔ cup finely chopped white mushrooms	½ cup brandy	1 tsp. sea salt
4 tbsp. (2 oz., ½ stick) unsalted butter	½ cup heavy cream	Freshly ground black pepper
2 tbsp. shallots, finely chopped	1 tsp. ground white pepper	½ tsp. cayenne pepper
½ lb. cooked shrimp, finely diced	4 tbsp. breadcrumbs	2 doz. Louisiana gulf oysters (reserve the flat side of the shells)

Directions

1. In a large, heavy saucepan, warm the vegetable oil and sauté the chopped mushrooms for about 4 minutes, stirring. Remove from the pan with a slotted spoon, press with another spoon to remove excess liquid and set aside.
2. In the same pan, melt the butter over low heat and sauté the garlic and shallots for about 3 minutes, stirring frequently, until softened.
3. Add the diced shrimp and stir to mix, then sprinkle evenly with the flour. Stir together, add reserved mushrooms and increase heat to medium.
4. Stirring constantly, deglaze the pan with the brandy. Stir in the cream and cook for 2-3 minutes, until smooth.
5. Stir in the dry breadcrumbs, parsley, salt, a touch of black pepper and the cayenne to a soft, pliable consistency. A small amount of milk may be added if the mixture is too thick.
6. Remove the pan from the heat and transfer the mixture to a glass or ceramic bowl. Cool to room temperature, then refrigerate for about ½ hour, or until thoroughly chilled.
7. Preheat the oven to 400 degrees. Wash the oyster shells well and pat dry. Drain the oysters and place one in each of the 24 shells, or use 2 smaller oysters per shell if necessary.
8. Place the shells in a large, heavy roasting pan lined with a ½ inch layer of rock salt, or place 6 filled oyster shells in each of the 4 pie pans lined with rock salt.
9. Top each oyster with one generous tablespoon of the Bienville mix and bake for 15-18 minutes, or until nicely browned.
10. The shells will be extremely hot. Carefully place 6 oysters on each hot dinner plate. If baked in pie pans of rock salt, place each pan on a dinner plate.
11. Garnish with a lemon wedge.

