

# Tim Farmer's Country Kitchen

## OYSTERS ROCKEFELLER

*Water*  
*½ bottle of beer*  
*Dash of crab boil*  
*Dash of Tony Chachere's*  
*2-3 slices of lemon*  
*Tops of celery (about 3-4 inches)*  
*Oysters*



Heat until all comes to a boil and add oysters, cooking until they begin to open.

*Butter*  
*2 garlic cloves*  
*¾ onion, chopped*  
*1 package of spinach, chopped*  
*½ cup shredded pepper jack cheese*  
*Dash of shredded mozzarella cheese*  
*Salt and pepper*  
*2 tablespoons half and half*

Sautee onions and garlic in butter until soft. Stir in spinach until wilted. Stir in cheese until melted. Season and stir in half and half until smooth. Reduce heat. Remove oysters from boiling water, pop open and leave in shell. Top each with cheesy spinach mixture.

*Breadcrumbs*  
*Mozzarella cheese*

Top each with breadcrumbs and more cheese. Bake in oven at 410 degrees for 10 minutes, until cheese is melted. Eat immediately.

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