



# Oysters Rockefeller Empanadas

## Florida Seafood at Your Fingertips **LIVE!**

Serves: 10 empanadas

### Ingredients:

- 1 pint** shucked oysters, *drained, saving 3 tbs of the liquid for the sauce*
- 1-2 cloves** crushed garlic
- 2 tbsp** butter + **1 tsp** butter
- 1 tbsp** flour
- ½ cup cream**
- 4 tbsp** grated parmesan cheese
- 2 tbsp** herbed cream cheese, *such as Borusin garlic and herb spread*
- 1 cup** chopped spinach
- 1 pack** 10- 5" empanada wrappers (*or pie dough cut into 5" rounds*)
- If frying, peanut or canola oil*

### Instructions:

#### *Prepare Oysters*

1. Sauté garlic in 2 tbs butter until soft and fragrant
2. Add oysters and gently cook, for 1-2 minutes.

#### *Prepare Sauce*

1. In a separate frying pan, add butter and flour and cook on medium heat for 1-2 minutes.
2. Reduce heat to low and add cream, parmesan, herbed cream cheese and spinach.
3. Add 2-3 tbsp of the oyster liquor (liquid that the oysters are in).
4. Pour in butter/garlic liquid from the pan the oysters were cooked in.
5. Simmer and stir until the cheese is melted and the sauce is creamy.

#### *Assemble and Cook Empanadas*

1. Place a dollop (1-2 tbsp) of sauce and two oysters in the center of each dough round.
2. Fold in half, keeping the filling in the center and seal the edges together by crimping with your fingers or using a fork.
3. Bake at 350o until golden brown, about 20-25 minutes. Or, deep fry in peanut or canola oil at 375 o, until golden brown, about 5-6 minutes

*Empanadas can be served with remaining sauce, warmed.*

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# Oysters in Poblano Peppers

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Serves: 6

## *Ingredients:*

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- 6** poblano peppers, *charred and peeled*
- 1 pint** shucked oysters
- 4 tbsp** butter
- 2 tbsp** shredded or flaked parmesan cheese
- 2 tbsp** whipping cream
- 4 cloves** fresh garlic, *finely chopped*

## *Instructions:*

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- 1.** Char the poblano peppers on your stove or grill, cool in a paper bag or covered dish. Peel the skin off the peppers and set aside.
- 2.** Sauté oysters and ½ the garlic in 2 tablespoons of butter and the liquid from the oysters.
- 3.** Melt 2 tablespoons of butter in small sauté pan. Add 2 tablespoons of whipping cream. Stir to mix and add the parmesan cheese. Warm until creamy.
- 4.** Place the peppers (or in some cases, pepper pieces) in a small dish. Fill with oysters and top with cream sauce. Garnish with chopped parsley or chives.  
*Enjoy!*

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