

BROILED CHEESE CRUSTED OYSTERS WITH PEAR & HORSERADISH PUREE

by Sally James

Makes 12 servings



Perfect for the cooler months, these oysters nestle in a silky, sweet bed of pear with the bite of horseradish. A delectable contrast to the warm broiled oyster and crusty cheese, and perfect with a red wine or cider.

..... I N G R E D I E N T S

- | | | |
|-------|---|--|
| 12 | Sequim Bay oysters | <i>Cheese and Herb Crust</i> |
| | | 1/4 C Parmesan cheese, grated |
| | <i>Pear and Horseradish Puree</i> | 2 tsp chopped fresh herbs, such as marjoram, thyme or sage |
| 1 | pear, peeled and diced | |
| 1 | small wedge of lemon | |
| 1/4 C | water | |
| 1 T | fresh horseradish, grated, (or 1 teaspoon prepared) | |

..... D I R E C T I O N S

Remove the oysters from their shells and set aside, then wash and dry the shells.

Pre-heat the oven to broil.

To make the puree, place the pear, lemon juice, and water in a small saucepan. Bring to a simmer and cook for 5 minutes, or until the pear is tender. Cool slightly, remove lemon, drain and transfer to a small blender. Add the horseradish and lemon zest and puree until smooth. Cover and store in refrigerator until ready to serve.

In a small bowl, combine the cheese and herbs.

Spoon a small mound of puree into the bottom of each shell, top with an oyster, followed by a small mound of the cheese mixture. Place the oysters on a baking sheet and broil until golden brown, about 5 minutes.

To your health!