



Woodstock

Inn & Resort

Presents:

Oysters Rockefeller Duo

6 fresh New England oyster

3 oyster shucked and soaked in 1 cup butter milk, save shells to serve in

3 oyster set aside for the classic Rockefeller

3 leeks small dice

2 fennel bulbs small dice

5 sweet potato small dice

2 cups cream

3 tsp of butter

Melt butter in a pan and then add the leeks, fennel and cook till translucent about 8 minutes, then add the sweet potatoes allow to cook for an additional 5 minutes, add cream and cook till liquid is reduced

1/2 cup chopped shallots

1 cup pernod

Reduce in saucepan by 80%.

1 1/2 tbsp minced garlic

1 oz chopped scallion

1 oz chopped fennel fawns

2 oz parsley

1/2 tsp fresh chopped thyme

1/2 tsp cracked black pepper

2 tsp salt and pepper mix

1/4 tsp cayenne pepper

Shallot reduction

1 lb of softened butter

First take out 1lb of butter and place in mixing bowl and leave in warm place to soften. Reduce the shallots and pernod in a pot until reduced by 80%. Put aside and let cool. Chop all herbs together until they are very fine. Add all ingredients together and mix well with soft butter. Roll in plastic wrap and freeze. Take out of freezer as necessary.

Blue cheese dressing mixed into mayonnaise makes the aioli

3 red onions, sliced thin

3 cups sherry vinegar

1/8 cup balsamic vinegar

1/4 cup sugar

Place the onions in a metal 1/6 pan. Bring vinegars and sugar to a boil, and pour over the onions. Cover with plastic wrap and allow to steep for 30 minutes.

After cooking the all of the small recipe, then you can make the oyster Rockefeller, take the 3 oyster that are still intact, shuck and place the leek and sweet potato fondue on the oyster, top with the perod butter and bake in a 350 degree oven for 5 minutes. While the oyster are in the oven, take the buttermilk soaked oysters and dredge in cornmeal and deep fry till golden brown.

Time to plate the dish, you can use a salt mix to place the oysters on top or chopped greens works well too. Line the 3 oyster shells next to each other, place a scoop of blue cheese aioli in the shell, place the corn fired oyster on aioli and top with pickled red onion, take the baked oyster out of oven and place right next to the fried oysters and then you have the oysters Rockefeller duo.

Thank you hope you all enjoy

Christopher Lauinger ~ Chef de Cuisine

Enjoy & Daydream of Being in Woodstock, Vermont!