
CREAMED OYSTERS WITH SPINACH

1/4 cup butter, divided
1 1/4 cup chopped onion
2 (6 oz.) bags baby spinach
2 pints oysters, well drained
3 tablespoons all-purpose flour
1 1/2 cups whipping cream
1/2 cup freshly grated Parmigiano-Reggiano cheese
1/4 teaspoon cayenne pepper
1/2 teaspoon salt
1 2/3 cups fresh breadcrumbs, divided
2 tablespoons melted butter

Melt 1 tablespoon butter in large skillet over medium heat. Add onion and cook until soft, about 4 minutes. Add spinach and cook, while stirring, until spinach is wilted, about 2 minutes. Add drained oysters. Cook for 5 minutes, stirring occasionally.

Melt 3 tablespoons butter in Dutch oven over medium heat. Add flour. Cook for 1 minute while stirring constantly. Slowly stir in whipping cream. Cook until thickened, about 3 to 4 minutes. Add cheese, cayenne pepper and salt.

Using a slotted spoon, transfer spinach and oyster mixture to cheese sauce.

Arrange 2/3 cup breadcrumbs in bottom of a 2-quart, broiler-safe, baking dish. Add oyster mixture over breadcrumbs. Top with remaining breadcrumbs. Drizzle with 2 tablespoons melted butter.

Broil 6 inches from heat for about 2 minutes or until browned.

Serves 6