

Baked Oysters

Andouille Sausage, Collard Greens, Crawfish Tails, Creole Tomato Hollandaise

(Serves 6, 4 oysters each)

Oysters:

1 lb	Andouille Sausage, diced
	Olive Oil
2 cups	Yellow Onion, diced
2 Tbs	Soby's Creole Seasoning, see page 204
2 cups	Sweet and Sour Greens, see page 51, chopped
2 Tbs	Fresh Garlic, minced
1 lb	Crawfish Tail Meat, rough chopped
24	Large Oysters (Louisiana or Apalachicola)

Hollandaise:

¾ lb	Butter, melted
4	Egg Yolks
3 Tbs	White Wine
2 Tbs	Pernod
½ tsp	Shallot, minced
½ tsp	Fresh Garlic, minced
1 Tbs	Tomato Paste
1 tsp	Soby's Creole Seasoning, see page 204
1 tsp	Salt

"Oysters are very popular in the South. Here is our variation on the classic dish, Oysters Rockefeller. You can make the filling up to three days in advance and stuff the oysters right before serving."

For the Oysters: Sauté the andouille in a large skillet with a small amount of olive oil until it is somewhat crisp. Add the onion and sauté until soft. Add the creole seasoning, garlic, greens, and crawfish tails to the skillet and continue to cook for 5 to 10 minutes to marry the flavors. Set aside.

Open the oysters and leave them on the half shell. Remember to cut underneath the oysters to free them from their shell. Top each oyster with a generous mound of the filling.

For the Hollandaise: For detailed instructions on making the sauce, see "Hollandaise," at the end of this recipe.

Pour 1 inch of water into a saucepan and bring it to a boil. Place the yolks, wine, Pernod, shallot, and garlic in a mixing bowl. When the water boils, turn the heat to low. Place the bowl on top of the pan and whisk vigorously until the yolks become frothy, somewhat thick, and doubled in volume. Remove the yolks from the heat and slowly drizzle in the butter while whisking constantly. Add the tomato paste, creole seasoning, and salt just before serving.

Finish the Dish: Spoon some of the hollandaise on top of each filled oyster and place them under the broiler until they are lightly browned on top. Serve immediately.

Pairing Suggestion: An un-oaked Chardonnay (New World). Be sure the wine is not aged in oak barrels. Many Chardonnays now say "un-oaked" on the label. You want acidity in this wine, not the buttery mouthfeel of an oak-aged Chardonnay.



Hollandaise

Along with tomato, espagnole (brown sauce), velouté (a sauce made from white meat stock, like chicken), and béchamel (cream sauce), hollandaise is known as one of the great “mother sauces” in French cooking. The technique for hollandaise can be used to make a multitude of derivative sauces to complement many different flavor profiles.

To make two servings of hollandaise, you need 1 egg yolk, 1 teaspoon lemon juice, and 4 to 6 tablespoons butter, melted. Some recipes also call for a little shallot and white wine and I like to finish mine with a sprinkle of cayenne pepper.

Although hollandaise is actually a very simple sauce with simple ingredients, the first time you make it can be quite tricky. In fact, when we tested the recipe for the Baked Oysters topped with Creole Tomato Hollandaise, we were fortunate to have Abby Culin, our culinary intern, working on the recipe. As luck would have it, she had never made hollandaise. You guessed it. The sauce didn't turn out like it was supposed to, so we went back and did it again. This time with my coaching, Abby turned out a nice hollandaise. That night, she went home and wrote down what she learned. Here is her take on making hollandaise:

The most important thing about making hollandaise is to have everything ready before you start (the butter melted, water boiling, eggs and other ingredients in the bowl).

Before you put the bowl on the heat, whisk its contents together to break up the yolks. When you put the bowl over the water bath, turn the burner to low.

Whisk vigorously and be sure to keep the whisk low and in the mixture. The goal for this part of the method is to thicken the sauce without making scrambled eggs. If the yolks look like they are starting to harden, simply remove the bowl from the heat and keep whisking. Make sure to scrape the sides of the bowl with the whisk as you go, so all the mixture is getting beaten. When the mixture is smooth, return



Abby Culin
Holding Stuffed Oysters

the bowl to the heat and continue whisking. Repeat this process as often as necessary until you can draw a line through the mixture with the whisk and it takes about a second to fill in. The eggs will have doubled in volume and be much lighter in color. Once you have reached that stage, take the bowl off of the heat.

Next, the melted butter must be added very slowly. The sauce can “break” (un-emulsify, or separate) if the butter is added too quickly. Place your bowl on a wet towel to steady it while you whisk. While whisking vigorously, drizzle in the melted butter very slowly. When you are done, the sauce should be thick, but

not too thick to drop off a spoon and spread out gently. Season the hollandaise with a touch of cayenne pepper and a squirt of fresh lemon juice (or other ingredients as desired).

If the sauce breaks (looks like egg drop soup), do not throw it away. Put two egg yolks in a blender and blend until they are light yellow. While blending, slowly drizzle in the broken hollandaise until it is emulsified again.



1. Place eggs, wine, and shallots in a bowl.



2. Bring 1 inch of water to boil in a pot.



3. Whisk the eggs together.



4. Turn down the heat, place the bowl over the water, and whisk egg mixture.



5. Continue whisking as mixture thickens.



6. If the mix gets too hot, remove it from the heat for a minute.



7. When cooled, return to heat. Scrape the sides as you whisk.



8. The thickened mixture is ready to remove from heat and whisk in butter.



9. Place the bowl on a wet towel to steady.



10. Whisk quickly while drizzling butter slowly.



11. Perfect!



12. Not perfect (broken)! Try again!