

SMOKED OYSTER, WITH FENNEL AND ARTICHOKE CREAM SAUCE

Recipe By : JAMES A. LAUSER CEC
Servings : 4 Preparation Time : 0:30
Categories : Appetizers

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation</u>
4	each	Delaware Bay Oysters	
1	CUP	wood chips for smoking	
3	each	artichoke hearts	
1	each	fennel bulbs	
1	tablespoon	chopped shallots	
1	Tablespoon	anisette	
1/2	cup	heavy cream	
1	tablespoon	OLIVE OIL	
		salt and pepper	

1.) WASH AND SHUCK OYSTERS LEAVING ON THE HALF SHELL. 2.) IN A SMALL 1/2 HOTEL PAN PLACE LIGHTED SMOKING CHIPS INSIDE. 3.) PLACE OYSTERS ON THE RACK, COVER AND SMOKE FOR 15 MINUTES.

SAUCE, 1. IN A HOT SAUTE PAN, PLACE OIL, SHALLOTS, CHOPPED FENNEL AND ARTICHOKE COOK AND UNTIL GOLDEN BROWN. 2.) DEGLAZE WITH ANISETTE 3.) ADD HEAVY CREAM, REDUCE AND SEASON WITH SALT AND PEPPER. SERVE OVER THE TOP OF THE SMOKED OYSTERS.