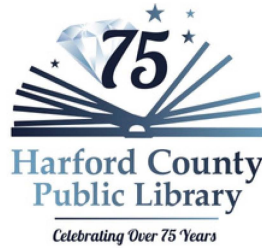




in
partnership
with



and



Our Common Table
NEW CHESAPEAKE
KITCHEN
with John Shields

OYSTERS CANVASBACK

SERVES 12

INGREDIENTS

36 oysters, on the half shell
½ stick butter, cut into small cubes
¼ cup brandy
Freshly cracked black pepper
1 tsp thyme
½ lb bacon, cut into 2-inch slices
½ cup Parmeggiano-Reggiano cheese

DIRECTIONS

- 1 | Preheat oven to 425°F.
- 2 | Place the oysters on a cookie sheet. Top each with a cube of butter, a sprinkle of brandy, pepper, thyme and a slice of bacon. Bake for 10-12 minutes or until the bacon cooks.
- 3 | Top with Parmeggiano-Reggiano cheese and finish in oven for 1 more minute.