



East Coast Bluepoint Oysters Rockefeller

This classic American dish, created in New Orleans, is meant to be the 'Richest Preparation' of oysters. This generations-old recipe, made with Bluepoint oysters sustainably sourced from American waters, will elevate any meal to something special.

EASY COOKING DIRECTIONS

KEEP FROZEN UNTIL READY TO COOK. DO NOT REFREEZE.

This product is intended to be cooked from frozen.
For food safety and quality, follow these cooking instructions.
Cook to an internal product temperature of 145°F.



Included are 6 convenient tin holders for oven or grill

AIR FRYER



1. Turn air fryer on High.
2. Remove frozen oysters from packaging tray and place on rack along with tin holders provided.
3. Cook for 8-10 minutes or until topping is sufficiently brown. *(cook times will vary using one rack or two – Be careful not to overcook.)*
4. Using tongs or large serving spoon, carefully remove oysters from air fryer and place on serving plate. Let stand 1 minute. **Oysters will be VERY HOT!**
5. After cooking, slide fork under oyster and twist to separate from shell. Enjoy with your favorite hot sauce or just the way they are.

OVEN



1. Preheat oven to 400°F.
2. Use aluminum foil to line a broiler pan. **IMPORTANT SAFETY STEP: Add enough water to cover the bottom of the pan. The water will reduce flare ups from any Rockefeller topping that may fall off the oyster.**
3. Remove frozen oysters from packaging tray and place on the foiled lined broiler pan with tin holders provided.
4. Place pan and oysters on middle rack of preheated oven for 8 minutes.
5. Turn the oven on broil, and continue to cook for an additional 5-6 minutes, or until topping is golden brown. **Be careful not to overcook.**
6. Using tongs or large serving spoon, carefully move oysters to serving plate and let stand 1 minute. **Oysters will be VERY HOT!**
7. After cooking, slide fork under oyster and twist to separate from shell. Enjoy with your favorite hot sauce or just the way they are.