

LUXE

COASTAL STYLE

PLUS...

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Travel Destination

It's Oyster &
Blue Crab Season

DESIGN LUMINARY
RAY
BOOTH
of McALPINE



CATCH DIRTY SOUTH OYSTERS



A Wilmington, North Carolina native, a James Beard Finalist for best Southeast Chef and featured on Bravo TV's Top Chef (season 9) owner and chef, Keith Rhodes opened Catch Restaurant in 2006 in hopes that diners would catch his passion for North Carolina seafood. His menu features dishes that highlight seasonal flavors that are sourced from organic growers and local fisheries that support sustainable practices. He says, "Oysters are a perfect shellfish for holiday occasions that represent eastern North Carolina, whether stewed, roasted, grilled, fried or baked, they are totally customizable and have such a good flavor." When selecting oysters, Rhodes encourages you to try to always pick local oysters, "They should always be cold, If buying in the shell, shells should be fully cleaned, no mud. Shells should be closed and the oyster when held, should smell like ocean water." Three Little Spats, Nsea, Middle Sound Mariculture and Carolina Mariculture are some of his top local, farm-raised choices, along with wild-caught Stump Sound oysters. Chef Rhodes sends his best Thanksgiving wishes, "Always live to eat, and remember good food equals good times."



INGREDIENTS:

- 12 shucked oysters on the half shell
- ½ cups seasoned/cooked collards or spinach
- 4 slices bacon
- 1 c pimento cheese
- ½ c Parmesan cheese
- 1 c seasoned bread crumbs

METHOD:

1. Preheat oven to 375° F
2. Cut each slice of bacon into 3/4 pieces. (depending on size of bacon slice)
3. Stack oysters with a tablespoon of greens on each oyster, then add a half tablespoon of pimento cheese on top, then a piece of bacon.
4. Top with 1 tsp of bread crumbs and sprinkle with Parmesan cheese.
5. On a baking tray, crinkle a sheet of foil and pull back out over pan. Foil should be kind of crinkled so you can place each oyster on foil with light pressure. The foil acts as a brace so the oysters don't tip over.
6. Bake until bubbly on top rack. (about 5-10 minutes)
7. Remove let rest for a few minutes, shells are really hot and enjoy.