



Oysters Rockefeller

James Beard, in [James Beard's American Cookery](#), claims this version to be from "a good source".

2 dozen oysters on the half shell
1/4 cup chopped shallots, or green onions
1/4 cup chopped celery
1 tsp chopped chervil
1/3 cup chopped fennel
1/3 cup chopped parsley
1/2 pound butter
2 cups watercress
1/3 cup breadcrumbs
1/3 cup Pernod
Salt, pepper, cayenne

Saute the green onions, celery, and herbs in 3 tablespoons of the butter for 3 minutes. Add the watercress and let it wilt. Scrape out into a blender, add the Pernod, and blend 1 minute. Blend with the crumbs and remaining butter. Season well. Spoon about 1 good teaspoonful of the mixture onto each oyster. Bake at 450° about 4 minutes, or just long enough for the oyster and sauce to heat through.
