

FROM THE SEA



By Kelly Jameson
Photography by Russell Bamert

Peter Schaefer knows how to bake a good oyster. And he should - he's been doing it now for 15 years. The "Oysters Hacienda", his popular appetizer at Pete's Hacienda, is proof of that.

I stopped by after the lunch rush recently, and Pete was able to slow down long enough to let me in on the secret to this great recipe. "You start with the freshest oysters you can get," he began. "Ours are flown in from the Gulf, so we know they're always of good quality."

The hard part was already taken care of. The oysters had been shucked, and were resting nicely on a bed of ice. Pete carefully spooned his creative concoction over the top, and finished them off with a dash of Parmesan and Tabasco. They were then whisked off to the broiler, where they browned for about ten minutes. The result was nothing less than Pete's usual perfection.

To make this delightful dish in your own kitchen, Pete suggests starting off the same way he does - with fresh oysters. They're available at most grocery stores by special order. Albertson's can get them for you in about a week at anywhere from \$3.99 to \$10.00 per pound (the difference depends on what region you order them from). When you get them home, Pete suggests keeping them refrigerated at 36 degrees until you're ready to eat them. Enjoy!



PETE'S OYSTERS HACIENDA

INGREDIENTS

- 3/4 cup pecans
- 3/4 cup shredded Parmesan cheese
- 2 oz. unsalted butter, melted
- 1/2 t. salt
- 2 bunches of cilantro
- 3 cloves of garlic
- 1 cup canola oil
- Tabasco sauce to taste

INSTRUCTIONS

Combine all ingredients except oil in food processor. Process on high and then add oil until smooth and well blended. Spoon onto shucked oysters in half shells and top with Parmesan cheese and a dash of Tabasco on each shell; broil on the second rack from the top of your oven at 450 degrees for 10 minutes.