



Baked Oysters Gratin

Yield: 6 servings

Ingredients:

- 12 Oysters, shucked
- 1 cup [Reser's® Artichoke Jalapeño Dip](#) (54627.20608)
- 4 Egg whites, whisked until stiff peaks form

Directions:

1. Shuck 12 oysters; be sure to clean out any shell pieces from the oysters.
2. Whisk 4 egg whites until they form stiff peaks.
3. Fold egg whites into Reser's Artichoke Jalapeño Dip
4. Place oysters on a sheet pan and put pan under a broiler for 3 minutes or until lightly browned. Serve immediately 2 to a plate.