



Baked Oysters Gratin

Yield: 12 Baked Oysters. Serves 6

Ingredients:

- 12 oysters, shucked
- 8 oz [Stonemill Kitchens® Spinach Artichoke Parmesan Dip](#) (71117.18032)
- 4 egg whites, whisked until stiff peaks form

Directions:

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