

# Stuffed Eggplant with Oysters

SERVES 4

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2 eggplants  
6 tbsp. butter, divided  
¼ cup chopped onion  
2 tbsp. chopped green onion + additional for garnish  
1 tbsp. garlic  
Salt  
Pinch of cayenne pepper  
¼ tsp. dried thyme  
1 pint shucked oysters with oyster liquor  
¼ cup breadcrumbs + additional for topping  
Olive oil  
Pinch of black pepper  
Pinch of paprika

Preheat oven to 350 degrees.

Cut each eggplant in half and soak in water to prevent browning. With a paring knife and tablespoon, remove the flesh of the eggplant to create a shell. Cube the eggplant flesh and set shells aside in water to soak.

Melt 2 tbsp. butter in a skillet over medium heat. Sweat onion and green onion in butter for 3 minutes. Add garlic and cubed eggplant. Season with salt to taste, cayenne pepper, and dried thyme. Cook for 7 minutes or until eggplant softens.

While eggplant is cooking, rough chop the oysters, being sure to reserve the oyster liquor. Add chopped oysters to softened eggplant. Sauté for 3 minutes then stir in oyster liquid. Reduce heat to low. Add breadcrumbs and mix well to incorporate; this will bring the stuffing together.

Remove eggplant shells from water and drain.

Drizzle the bottom of a baking pan with olive oil. This will help prevent the eggplant shell from sticking to the pan. Place drained eggplant shells on baking pan and drizzle lightly with olive oil. Sprinkle inside of eggplant with a pinch of salt, black pepper, and paprika. Generously stuff the shell with oyster stuffing. Sprinkle breadcrumbs over stuffing for crisp texture while baking. Top each eggplant with 1 tbsp. butter. Bake in oven for 15 minutes or until golden. Remove from oven and garnish with chopped green onions. Transfer to a platter and serve hot.