

# OYSTER STUFFING

Serves 8



When it comes to stuffing, everyone has their favorite, especially during the holidays. If you like oysters, this may be the recipe that you introduce to friends and family in an effort to make entirely new and delicious traditions.

## ..... I N G R E D I E N T S .....

1	lb	sourdough bread, cut into 1/2-inch cubes	1/2	tsp	salt
			1/2	tsp	pepper
3/4	C	butter	1/4	tsp	nutmeg
2	C	celery, finely chopped	30		oysters, drained
2	C	onion, finely chopped	1	C	chicken stock
1/2	C	parsley, finely chopped	2		eggs, beaten
2	tsp	sage			
2	tsp	thyme			

## ..... D I R E C T I O N S .....

Spread the bread cubes out on a large baking sheet. Place in the oven and toast until golden brown. Remove from the oven, transfer the toasted bread to a large bowl, and set aside.

Melt the butter in a large saucepan over medium high heat. Stir in the onions and celery and cook for about 15 minutes, until the vegetables are soft. Remove from the heat, then stir in the parsley, sage, thyme, salt, pepper and nutmeg.

Pour the vegetable mixture over the bread cubes, along with the oysters, stock and eggs. Fold this mixture together until everything is fully incorporated.

If you are baking a turkey, spoon the stuffing into the bird while moist, then bake according to directions.

If you are cooking the stuffing in a casserole, fill a large oven-proof dish and bake, uncovered in a 350F degree oven, for 40 minutes until nicely browned.

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