

Oyster Stuffing

Yield: 3 quarts



ingredients:

- 1 c. shucked oysters
- 1 lb. French bread
- ½ lb, bacon, cut into ¼ inch strips
- 4 shallots, thinly sliced
- 5 ribs celery
- 1 Tbsp fresh sage, chopped
- 2 c. broth
- ½ c. fresh parsley, chopped
- 2 Tbsp fresh thyme, chopped
- Salt and pepper, to taste

Recipe adapted from Anthony Dias Blue & Kathryn Blue

- Preheat oven to 250°F.
- Drain the oysters. Refrigerate and reserve both.
- Cut the bread into uniform ½ – ¾ inch cubes, then arrange on a baking sheet in a single layer. Dry them out in the oven, stirring occasionally, about 15 minutes. Transfer to a large mixing bowl when done, then raise the oven temperature to 325°F.
- Meanwhile, cook the bacon until the fat has rendered and the bacon is crispy. Transfer the bacon to a paper towel lined plate and reserve about 3 tbspc bacon fat in the pan.
- Stirring occasionally, cook the shallots and celery over medium heat in the bacon fat until soft, about 10 minutes.
- Stir in thyme and sage and let cook about 1 minute.
- Combine the oyster liquor with enough broth to make 2 cups of liquid.
- Add the oyster liquid, salt, and pepper to the vegetables. Bring to a boil, and cook for 5 minutes.
- Remove from heat and pour into the mixing bowl with the bread crumbs. Stir in bacon, parsley, and oysters. Toss well.
- Transfer stuffing to a buttered 3 or 3 ½ quart baking dish.
- Bake, covered, in the 325°F oven for 30 minutes. Remove the cover, and bake until browned, about 30 minutes. If it looks too dry, drizzle on melted butter or stock.