



PREPARATION: 20 MIN

COOKING: 40-45 MIN

OYSTER CORNBREAD HOLIDAY STUFFING

Ingredients

2 dozen fresh oysters preferably "Beaver Tails" from Narragansett Bay, Rhode Island.

1 1/2 sticks unsalted butter

1 -8-inch square baked cornbread

12-15 slices toasted white, sour dough, wheat or pumpernickel bread or a combo

1/2 large white onion, finely chopped

1 large garlic clove, finely chopped

2 celery ribs, finely chopped,

1/2 large red or green bell pepper, finely chopped

1/2 cup chicken broth plus additional if needed

1 teaspoon lemon juice

Couple dashes of hot sauce, if desired

1/4 cup fresh flat-leaf parsley, finely chopped

1 teaspoon sage, rosemary, and thyme

Salt and Pepper to taste

Directions

Heat oven to 350 degrees. Butter or spray a 9x13-inch baking dish.

Shuck oysters, reserving the liquid. Chop coarsely

Crumble cornbread into a large bowl. Tear toasted bread into very small pieces, add to cornbread, and toss to combine

Melt 3 tablespoons butter and 2 teaspoons olive oil, over medium heat. Add onion, garlic, celery and bell pepper; stirring occasionally until vegetables are cooked and translucent, add chicken broth, continue to cook mixture for 1 more minute, then remove from heat, add to bread mixture and stir until mixture is combined.

In a medium bowl, stir together oysters, lemon juice, hot sauce, parsley, sage, rosemary, tyme, salt and pepper.

Add to bread mixture and stir well to combine. Add a little oyster liquor if dry, and up to 1/2cup more chicken broth; mixture should be very wet.

Pour dressing into greased baking dish.

Cut remaining butter into small pieces and scatter over top.

Bake 40 to 45 minutes until golden brown.