

Oyster Stuffing

A familiar flavor. A new tradition.

Approx. 4 side-dish servings · 350°F / 175°C

Base bake: 30-35 minutes; center must reach 165°F / 74°C

Ingredients

- 1 rib celery, chopped
- 1 small onion, chopped
- 1/4 cup butter, cubed
- 2 tbsp fresh parsley, minced
- 1/4 tsp poultry seasoning
- 1/8 tsp rubbed sage
- 1/8 tsp pepper
- 3 cups day-old bread, cubed
- 1 large egg, beaten
- 2/3 cup chicken broth
- 1 cup shucked oysters, drained and coarsely chopped



Method

1. Heat the oven to 350°F (175°C). Grease a 1-quart baking dish for the base recipe.
2. In a small skillet, cook the celery and onion in the butter until tender. Transfer to a large bowl.
3. Stir in the parsley, poultry seasoning, sage and pepper. Add the bread cubes.
4. In a separate bowl, combine the beaten egg, broth and chopped oysters. Fold gently into the bread mixture.
5. Spoon into the prepared dish. Cover and bake for 20 minutes. Uncover and bake for another 10-15 minutes, or longer as needed, until lightly browned and the center reaches 165°F (74°C). Check with a food thermometer.

Contains oysters, egg, milk and wheat; check labels. Recipe supplied by Candy; method rewritten, safety endpoint updated to USDA's 165°F. Untested by The Recipe Cupboard. Historical notes and sources are in the notebook.

THE RECIPE CUPBOARD · INGREDIENTS

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Scale quantities only, not bake time. Keep similar depth in larger/multiple dishes; center of each must reach 165°F. Beat and measure fractional eggs. Untested version. Contains oysters, egg, milk, wheat.

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