

OYSTER DRESSING - Easy recipe to prepare.

8 cups plain bread cubes or 8 cups cornbread cubes (you can use the bagged stuffing works great, I mix two the cornbread and country stuffing mix)

1 1/2 cups chopped celery

3/4 cup chopped onion

1 pint of fresh wild caught oysters, with liquid

1/2 cup butter, melted

2 teaspoons salt

1 teaspoon pepper

1 teaspoon poultry seasoning

1/2 teaspoon thyme

1/2 cup evaporated milk

1. Heat milk, butter and the oyster liquid in a small pan.

2. Combine the bread cubes (or bagged stuffing) celery, onion, spices, and oysters. (If the oysters are large you might want to cut them up)

3. Add the liquid and stir

4. Place in greased foil lined baking dish or aluminum pan.

5. Bake 350 degrees for 1 hour.

If you want more oysters add them, depending on how you like your dressing, add chicken stock until you have the consistency you want.

Add some of the oyster liquid for the regular dressing, you won't believe the flavor!

