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Oyster stuffing recipe

Preheat oven to 350°F. Grease a nine- by 13-inch baking dish with the butter. Saute the bacon in a large skillet over medium-high heat until crisp, about five minutes. Add the onions, celery, carrots, and garlic. Add 1/2-teaspoon salt and 1/2-teaspoon pepper. Cook, stirring occasionally, until vegetables are soft and all the liquid they have released has evaporated, about 10 minutes. Remove from heat, transfer to large bowl, cool to room temperature, then refrigerate until completely cool. Once cool, add the crumbled corn bread and stir to combine. Combine the oyster liquor with enough chicken stock to make a total of 2½ cups. Place this, the heavy cream, eggs, sage, thyme, the remaining teaspoon of salt, and the remaining teaspoon of pepper in a medium bowl and whisk to combine. Add this mixture to the corn bread-vegetable mixture and stir to combine. Add the oysters and gently incorporate. Put in the prepared baking dish and bake until firm, about 1½ hours. For the Corn Bread: Preheat the oven to 400°F. Grease a nine- or 10- inch cast-iron skillet with the bacon fat or butter. Heat the skillet in the oven while you make the batter. (Alternatively, you can use a nine-inch square baking pan, in which case, grease the pan with butter but do not heat it in the oven.) Whisk the cornmeal, flour, baking powder, sugar, and salt together in a large bowl. Whisk the eggs, butter, and buttermilk together in another large bowl. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix. Remove the skillet from the oven, pour the batter into it, and bake for about one hour, or until the dressing is golden brown and a cake tester comes out clean. 12 tablespoons/1 1/2 sticks unsalted butter, divided, plus more for baking dish 1 (8-inch-square) baked and cooled cornbread, preferably on the sweet side 15 slices white or wheat bread, toasted and cooled ½ large white onion, finely chopped 2 celery ribs, finely chopped ½ cup chicken broth, plus more as needed 2 dozen freshly shucked or jarred oysters, preferably Gulf oysters, drained and coarsely chopped (reserve the oyster liquor) ¼ cup freshly squeezed lemon juice 1 tablespoon hot sauce, preferably Crystal ¼ cup fresh flat-leaf parsley, finely chopped 1 tablespoon fresh sage, finely chopped, or 1 teaspoon ground sage 1 ½ teaspoons truffle salt or sea salt ½ teaspoon ground white pepper 295 calories; 17 grams fat; 9 grams saturated fat; 1 gram trans fat; 4 grams monounsaturated fat; 2 grams polyunsaturated fat; 29 grams carbohydrates; 2 grams dietary fiber; 4 grams sugars; 8 grams protein; 381 milligrams sodium; Note: The information shown is Edamam's estimate based on available ingredients and preparation. It should not be considered a substitute for a professional nutritionist's advice. Heat oven to 350 degrees. Butter a 9-by 13-inch baking dish. Crumble cornbread into a large bowl. Tear toasted white or wheat bread into very small pieces, add to cornbread, and toss to combine Melt 8 tablespoons butter in a large sauté pan over medium heat. Add onion, celery and bell pepper; sauté, stirring occasionally, for 3 minutes. Cover pan and cook, stirring occasionally, until vegetables are almost translucent, 5 to 6 minutes. Remove cover, add broth, and cook, scraping up any browned bits from the bottom of the pan, for 2 to 3 minutes. Continue to cook mixture for 1 more minute, then remove from heat, add to bread mixture, and stir to combine. In a medium bowl, stir together oysters, lemon juice, hot sauce, parsley, sage, salt and white pepper. Add to bread mixture and stir well to combine. If dressing seems too dry, add a little oyster liquor and up to 1/2 cup more chicken broth; mixture should be very moist. Pour dressing into greased baking dish. Cut remaining 4 tablespoons butter into small pieces and scatter over top of dressing. Bake until top and sides are browned, 40 to 45 minutes. Preheat oven to 350 degrees F.in large bowl, combine both stuffing mixes, oysters, celery and onion.Pour reserved oyster liquid and broth to cover dry ingredients.Gently stir to moisten contents of bowl.Place stuffing in greased 2 quart casserole dish.Cover with foil and bake for 25-30 minutes or until heated through. Butterball, LLC strives to make its web experience accessible to all users. If you encountered any difficulties with the accessibility of this website, please contact Butterball by sending an email to or by calling 1-800-BUTTERBALL (800-288-8372). Instructions Checklist The baked oyster dressing can be refrigerated overnight. Reheat before serving. For most of us, the Holidays are a special time of year...in more ways than one! The nostalgia, the hustle and bustle, the coziness of chunky sweaters and warm blankets. Holiday music, intricately designed store windows, inspirational and heart-warming movies that make you want to immediately give your entire bank account to the first person who needs it. Glitter, glitter and MORE glitter--it's the most wonderful time of the year!!! So here we go, let's address some holiday scenarios, shall we? Plan A: Hatteras Island holiday beach vacation. Beach, warm weather, a gorgeous selection of nearly 500 beautiful homes with full kitchens for delicious feast making. Stress-free so the wine is more for pleasure than medicinal purposes. Learn more here. Plan B: Can't swing the Hatteras Island holiday beach vacation? Channel it! Throw a little Jimmy Buffet "Christmas Island" on the stereo, do a nautical Christmas tree and create a beach-themed dinner complete with some traditional Hatteras Island fixin's! Not totally sure what that means but want to put a Hatteras Island twist on your holiday dinner this year? Try this recipe for Oyster Dressing straight out of the local's kitchen! Bam! The whole romantic life conversation will be immediately derailed by this delicious island flavor! Bon appétit! Oyster Dressing Recipe Makes: 8 to 10 servings Prep 20 mins Bake 350°F 30 mins Ingredients • 1/4 cup butter or margarine • ½ tsp garlic, minced• 1 medium onion, coarsely chopped• 2 stalks of celery, coarsely chopped • 1/2 teaspoon freshly ground pepper • 1 14 oz package of pre-seasoned bread cubes (Recommended: Pepperidge Farm® Herb Seasoned Stuffing)• 1 pint shucked oysters, strained • 2-1/2 cups chicken stock Directions 1. Melt butter in a large skillet over medium heat. Add onion, celery and garlic; sauté until onion and celery are tender. In a very large bowl, combine sautéed vegetables, pepper and stuffing mix; set aside.3. Strain oysters in a large colendar. Thoroughly rinse oysters under cold running water to remove any sand or shells. Once fully cleaned, coarsely chop. Add oysters to bowl with stuffing mixture.4. Stir chicken stock into stuffing mixture. Cover and bake casserole at 350° for 30 to 35 minutes or until casserole is golden brown. Makes 8 cups (8 to 10 servings). 2 cups chicken broth 1 tablespoon thinly sliced sage leaves 1 pound ground pork sausage ½ cup butter 1 ½ cups minced shallots, approximately 5 1½ cups finely chopped celery ¼ cup finely chopped flat-leaf parsley 2 tablespoons minced fresh tarragon 1 teaspoon minced fresh thyme Kosher salt, freshly ground pepper 1 16 ounce container of Hilton's fresh shucked oysters - Buy Now! 4 large eggs, whisked 12 cups stale french bread cut into 1/2-inch cubes (can also toast in a 300° oven until dry) Directions Preheat oven to 350° In a large skillet cook sausage over medium heat until cooked through. Remove sausage from pan using a slotted spoon so that rendered fat remains in the skillet. Melt butter in the skillet with the drippings; add shallots and celery and cook until softened. Once cooked, combine in a bowl with sliced sage, tarragon, thyme, and cooked sausage; season with salt and pepper. Use cooking shears to cut up oysters into bite size pieces while still in the container to prevent loosing and of the liquid. Add entire container of oysters and liquid, chicken broth, and eggs to the sausage mixture. Toss to combine. Add bread; toss until well blended and bread absorbs most of the liquid. Spoon stuffing into a 3-qt. baking dish. If any liquid remains in bowl, drizzle on top of stuffing. Bake until browned any liquid is absorbed, 1 hour-1 hour 15 minutes. If stuffing starts to get too dark, tent with foil. Dec 03 Ingredients: 14 to 16 pound turkey 2 pints Shucked Oyster Meat 1 pound sausage meat Mild, Spicy, or Italian 4 ½ cups chopped celery 2 cups chopped onions 1 cup slivered almonds 3 eggs 2- 7 ½ ounce packages of stuffing 1 ½ to 2 cups chicken broth Directions Cook sausage until well done and drain well Add celery and onion; cook until vegetables are tender Blanch oysters 2 to 3 minutes. Cut to bit size Add stuffing mix, eggs, broth and oysters to sausage/vegetable mix Remove from heat and mix until breadcrumbs are moist Stuff turkey with mixture and bake.

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