



From Our Boats To Your Table!

## Oyster Dressing

### Ingredients

- 6 Tablespoons unsalted butter
- 1 1/2 cups finely chopped yellow onion
- 3/4 cup finely chopped green bell pepper
- 1/2 tsp salt
- 1/4 tsp cayenne
- 1 tsp minced garlic
- 1/2 cup green onions, finely chopped green tops and whites
- 1/4 cup finely chopped parsley
- 1/2 cup chicken stock
- 6 cups stale French bread
- 1 large egg
- 1 pint fresh oysters, drained but reserve the juice
- 1 cup Parmesan grated cheese

### Directions

Preheat the oven to 350. Heavily butter a 2-quart baking dish with a tablespoon of the butter and set aside. Melt the remaining butter in a heavy saucepan over medium-high heat. Add the onions, bell pepper, celery, salt, and cayenne to the pan and cook, stirring, until the vegetables are soft (about 3 minutes). Add the garlic, green onions and parsley and cook stirring constantly for 1 more minute. Stir the chicken stock into the vegetables and remove from the heat. Add the bread cubes and stir well to incorporate. Break the egg into the mixture and stir well, then add the oysters and their juice and the cheese. Pour the oyster dressing into the prepared pan and bake until golden brown and bubbling on top (about 1 hour and 15 minutes). Remove the pan and let rest 10 minutes prior to serving. Enjoy!!