



Oyster Stuffing

BY RACHEL MCNEILL

You will need:

- 1 tub of fresh oysters (get at supermarket in the fish section)
or 2 cans of smoked oysters which do not need to be cooked
- Salt and pepper
- Crushed red pepper (and scotch bonnet pepper cut in tiny slices without seeds!)
- 1 package of bread stuffing or cubed bread
- 2 boxes chicken broth light sodium (you may only need 1)
- Fresh sage leaves
- Fresh thyme leaves
- 8 tablespoons unsalted butter

Instructions:

- Drain oysters and sauté in heated olive oil until browned (eliminate if you use smoked canned oysters). Drain and set aside.
- In a large sauce pan, melt 8 tablespoons unsalted butter until heated, not burnt.
- Add bread stuffing and sauté without crushing until soft.
- Add one box of chicken broth to bread stuffing gradually and turn lightly until soaked through.
- Season with salt (be careful -just a pinch as broth is salty), pepper and crushed red pepper (about 1 tsp or more depends on the spice level).
(Here you may add tiny pieces of scotch bonnet pepper).
- Add sage leaves and thyme leaves. Add cooked oysters and mix in gently on low heat. Put stuffing in a pretty baking dish (you may add more broth to moisten). Cover with foil and bake at 375 degrees in the oven for about 20 minutes. Keep dressing moist by adding drops of broth before serving. Must serve warm.

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