
Grandmother`s Oyster Dressing

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 teaspoon sage
1/4 cup hot water
4 eggs
1/2 cup water
2 loaves day-old bread, cubed
3 1/2 cups chicken broth, turkey drippings or giblet juice
1/2 teaspoon salt
onion, chopped
celery, chopped
1 pint oysters

In a bowl, mix the sage and hot water.

Beat the eggs and 1/2 cup of water together.

In a large bowl, combine all of the ingredients. Let sit for three or four hours. (For a southern touch, substitute cornbread for one-half of the bread.)

Transfer the mixture to a three-quart casserole dish.

Bake in the oven at 350 degrees for about one hour.

Yield: 12 to 16 servings

Side Dishes

Per Serving (excluding unknown items): 634 Calories; 32g Fat (47.0% calories from fat); 60g Protein; 21g Carbohydrate; trace Dietary Fiber; 1110mg Cholesterol; 2394mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.