
Oyster Dressing

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 5 minutes

2 medium onions, diced
4 ribs celery, diced
2 red bell peppers, diced
2 green bell peppers, diced
4 cloves garlic, minced
1/4 cup olive oil
2 containers (8 ounce ea) fresh oysters, drained and coarsely chopped
2/3 cup dry white wine
1/2 cup chicken broth
1/4 cup butter
3 bay leaves
2 tablespoons fresh thyme leaves
2 teaspoons freshly ground black pepper
1 teaspoon table salt
1 teaspoon dried red pepper, crushed
1 teaspoon hot pepper sauce
2 large eggs
1/2 cup grated Parmesan cheese
Sizzlin' Skillet Cornbread (see recipe under "Bread/ Cornbread")

Preheat the oven to 375 degrees.

In a large skillet over medium heat, cook the onions, celery, green peppers, red peppers and cloves in hot oil, stirring often, until tender and lightly browned, 15 to 20 minutes.

Stir in the oysters and wine, broth, butter, bay leaves, thyme, pepper, salt, red pepper and hot sauce. Cook until the edges of the oysters begin to curl, 3 to 4 minutes. Remove from the heat. Let stand for 10 minutes. Remove and discard the bay leaves.

Place the mixture into a large bowl. Stir in the eggs and cheese. Fold in the Sizzlin' Skillet Cornbread. Place the mixture in a lightly greased 13 x 9-inch casserole dish.

Bake until lightly browned, 40 to 45 minutes.

Side Dishes

Per Serving (excluding unknown items): 203 Calories; 16g Fat (71.7% calories from fat); 5g Protein; 9g Carbohydrate; 2g Dietary Fiber; 74mg Cholesterol; 548mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.