



## Oyster Stuffing

Source: Xinh Dwelley, Xinh's Clam & Oyster House

Oyster stuffing has been a holiday tradition around here for as long as we can remember. Our shucked oysters add a distinctive flavor that will keep them coming back for more. For local oysters, we suggest Taylor Shellfish Farms, which can be purchased at farmers markets or online at [www.taylorshellfishstore.com](http://www.taylorshellfishstore.com)

### Ingredients:

14 – 16 lb. Turkey  
2 pints shucked oysters (any size)  
1 lb. Sausage meat (regular or Italian)  
4½ cups chopped celery  
2 cups chopped onions  
1 cup slivered almonds  
3 eggs  
2 7 ½ oz. packages of stuffing mix  
1½ - 2 cups chicken broth

### Directions:

Cook sausage until well done. Drain well. Add celery and onion, cook until vegetables are tender. Blanch oysters 2 – 3 minutes. Cut to bite size. Add stuffing mix, eggs, broth and oysters to sausage/vegetable mix. Remove from heat and mix until bread crumbs are moist. Stuff turkey with mixture.

### Basting:

Melt ½ c butter. Add 1 -2 cloves chopped garlic. Sauté until golden. Add 1 tsp. salt, 1 tsp. pepper, 1 tsp. sage and a pinch of sugar. Remove from heat. Mix all ingredients thoroughly. Baste turkey with mixture. Cover and bake turkey at 350 degrees. Baste occasionally during cooking. During the last 30 minutes of cooking, remove cover. This will brown the skin.