

north carolina's
brunswick islands

Carolina Oyster & Sausage Cornbread Dressing (Stuffing)

By: Oyster Rock

Ingredients:

- Cooked cornbread, broken into large crumbles – 8 cups
- Celery, diced, ¼ in. squares -2 cups
- Yellow onion, diced, ¼ in. squares – 1 cup
- Unsalted Butter, melted – 6 oz.
- Fresh shucked oysters, no shell – 16 oz.
- Country sausage – 8 oz.
- Fresh thyme, minced – 1 teaspoon
- Fresh parsley, minced – 2 teaspoons
- Fresh Sage, minced – 1 teaspoon
- Poultry seasoning – 1 teaspoon
- Fresh garlic, minced – ½ teaspoon
- Evaporated milk – ¼ cup
- Turkey or Chicken stock – 1 cup
- Eggs, whole, raw – 2 each

Directions:

1. Preheat oven to 325 degrees.
2. Sauté celery and onions in half the butter, then let cool to room temperature
3. Sauté the oysters till just lightly firm and cool
4. Cook the sausage thoroughly; drain and let come to room temperature, then crumble.
5. Mix thyme, parsley, sage, poultry seasoning, garlic, evaporated milk, stock, and eggs. Stir to blend.
6. In a large bowl put sauteed onions and celery and crumbled sausage. Add the herb and egg mixture and mix well.
7. Gently fold in crumbled cornbread, oysters, and butter.
8. Place in greased pan and cook for approximately one hour or stuff into bird (both the body cavity and under the breast) and cook turkey according to weight.