

# Oyster & Cornbread Dressing

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## **Ingredients**

2 tablespoons vegetable oil  
□1 medium onion, finely chopped  
3 celery stalks, finely chopped  
1 medium green bell pepper, cored, seeded and finely chopped  
□1/2 pan prepared cornbread, finely crumbled  
3 large eggs, lightly beaten  
2 cups shucked oysters, cut into thirds  
□1 bunch scallions (green and white parts), coarsely chopped  
1/2 bunch flat-leaf parsley, coarsely chopped (about 1/2 cup)  
□2-1/2 teaspoons salt  
□1-1/2 teaspoons ground black pepper  
□1-1/2 teaspoons poultry seasoning  
□1/4 teaspoon dried thyme

## **Directions**

Heat the vegetable oil in a large skillet over medium heat. Add onion, celery and bell pepper and cook, stirring for 5 to 8 minutes, until the vegetables begin to soften. Remove from heat and set aside.

Preheat the oven to 350 degrees. Grease a 9- by 12-inch baking dish with vegetable shortening.

In a large mixing bowl, combine all ingredients including stock, using your hands or a fork. Transfer the mixture to the prepared baking dish, cover with foil and bake for 1 hour. Uncover the dish and bake an additional 20 minutes, until the top is golden brown and crusty. Let sit at least 15 minutes before serving.