Oyster Stuffing by Dana Kester-McCabe

Ingredients
12 slices white bread 1/4 teaspoon salt
6 slices seedless rye bread 1/4 teaspoon black pepper
3 large stalks celery 1/2 teaspoon rubbed sage
2 shallots minced 1 pint shucked oysters
1/2 cup milk 1/2 stick melted butter
1/2 cup chicken stock 13”x9” buttered casserole dish
2 large eggs

Instructions
1. Preheat oven to 350º
2. Cube all the bread and put in a large mixing bowl.
3. Rinse and dice celery.
4. Peel and mince shallots.
5. Sauté vegetables in 1/2 teaspoon butter until soft and translucent.
   Set aside.
6. In a medium sized bowl mix well: milk, stock, eggs, and seasonings.
7. Retaining the liquid (aka liquor) from shucked oysters take out oysters and quarter.
8. Strain oyster liquid and discard any grit and add to wet ingredients.
9. Sauté the oysters over medium heat for a minute or two - until the edges of the oysters curl. Do not overcook or they will be the consistency of rubber bands.
10. Combine the oysters, melted butter, and the other liquids.
11. Mix well wet ingredients, bread, vegetables.
12. Pour mixture into buttered casserole dish and cover with tinfoil.
13. Bake at 350º for 25 minutes.
14. Remove tinfoil and cook another 10 minutes.
15. Serve hot, with or without gravy.