

NOV 2017

 COOKING
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Oyster Dressing

by The Pioneer Woman (<http://thepioneerwoman.com/author/pioneerwoman/>) on November 14, 2011



(<http://www.flickr.com/photos/pioneerwoman/6343613995/>) Oyster Dressing is weird. Who in their right mind would want a fishy-tasting dressing along with their Thanksgiving meal?

I would. That's who. And so would my dad, who has such an interesting palate as he's be as happy with a spam sandwich on white bread as he'd be with Duck Confit. So maybe he's not the best guide, because he'll basically eat anything.

Except bananas. Yes, I come by it honestly.

Oyster dressing, bizarro as it may sound to the uninitiated, is a delicious addition to a plate of Thanksgiving wonderfulness. I didn't think I liked it for the longest time, but once I dove into the craziness, there was no going back. Give it a try this year!

Note: Here's a link to my cornbread recipe. It's a good one: Skillet Cornbread (<http://thepioneerwoman.com/cooking/2010/10/skillet-cornbread/>). (The printable version is below.)



(<http://www.flickr.com/photos/pioneerwoman/6344357158/>)The Cast of Characters: Crusty French or Italian bread, cornbread (shown in the skillet), onions, carrots, celery, butter or bacon fat, turkey or chicken broth, and whatever herbs you'd like to use (not shown.)



(<http://www.flickr.com/photos/pioneerwoman/6344357348/>) Don't hate. Appreciate. And please use fresh/raw oysters if you have them available. But if you don't, these are just fine...and hilariously, some folks even prefer the homey, comfort-food quality of the canned ones.

Amen.



(<http://www.flickr.com/photos/pioneerwoman/6344357542/>) Cut up the Italian bread into cubes and let them sit out for several hours or overnight to get nice and dry.



(<http://www.flickr.com/photos/pioneerwoman/6343609783/>) Same with the cornbread. The drier the better!



(<http://www.flickr.com/photos/pioneerwoman/6344357890/>) Drain the oysters over a bowl and reserve the liquid. If you want to roughly chop them, you can...but I'm going to increase the oyster impact and leave them whole.



(<http://www.flickr.com/photos/pioneerwoman/6343610121/>)Once the bread is dried out, melt some bacon fat (if you happen to have a truckload of it like I do) or some butter (if you're normal) in a large skillet. Throw in the onions, carrots and celery...



(<http://www.flickr.com/photos/pioneerwoman/6344358156/>)And saute them...



(<http://www.flickr.com/photos/pioneerwoman/6343610443/>)Until they're translucent and golden. If you're using raw oysters, you can throw them in and cook them a little here.



(<http://www.flickr.com/photos/pioneerwoman/6343610621/>)Next, it's just about assembly. Throw the white bread...



(<http://www.flickr.com/photos/pioneerwoman/6343610799/>) And the cornbread into a large (pretty durn large) bowl.



(<http://www.flickr.com/photos/pioneerwoman/6343611047/>) Pour in a good 4 cups of the broth, drizzling it evenly over all the bread.



(<http://www.flickr.com/photos/pioneerwoman/6344359180/>) Then throw in the veggies...



(<http://www.flickr.com/photos/pioneerwoman/6343611401/>)The oysters (if you didn't saute them with the veggies)...



(<http://www.flickr.com/photos/pioneerwoman/6344359732/>)And two eggs. (I crack them over to the side, away from the really hot stuff.)



(<http://www.flickr.com/photos/pioneerwoman/6344359542/>) I told you oyster dressing was weird. Weird and wonderful.



(<http://www.flickr.com/photos/pioneerwoman/6343612011/>)Next, stir it around and throw in some salt and black pepper, along with a couple of teaspoons of whatever herbs you'd like. Poultry seasoning is common, or you can just do rosemary, sage, and/or thyme to suit your tastes.



(<http://www.flickr.com/photos/pioneerwoman/6344360206/>)Next, stir the dressing around for a bit and give it a taste. If you think it has plenty of oyster flavor, great. But if you think it could use a little bit more, splash in a little of the oyster liquid.

Notice I did not call it “oyster juice.” That would have been really grody.



(<http://www.flickr.com/photos/pioneerwoman/6344360362/>) Then just stir it up and adjust the liquid content by adding in more turkey or chicken broth. It needs to be pretty moist, so keep adding until it seems right.



(<http://www.flickr.com/photos/pioneerwoman/6343612625/>) Here's what I like to do: bake dressing in the same skillet I use to saute ingredients.

I don't like doing dishes.



(<http://www.flickr.com/photos/pioneerwoman/6343613239/>) Then just bake it in a 350 degree oven until it's nice and crispy and golden on top, about 25 to 30 minutes or so. (The photo above is before baking.) I like the crispy top, because the stuff below will remain mushy and the contrast makes me eat five helpings.

Wait. Maybe that's not such a good thing after all. Enter at your own risk.



(<http://www.flickr.com/photos/pioneerwoman/6343613995/>)Mmmm. There it is. A little salty, a little fishy, a lot delicious. (Oh, and you can stuff your bird if you'd like! Personal preference. Like, totally.)

Enjoy this, guys!

Just to let you know, among other Thanksgiving dishes (AND Thanksgiving leftover dishes) coming over the next two weeks, I'll also show you:



(<http://www.flickr.com/photos/pioneerwoman/6344361316/>)Trussing...



(<http://www.flickr.com/photos/pioneerwoman/6344361480/>)And carving.

It's that time of year.

Here are the Oyster Dressing printables:

RECIPE

(http://thepioneerwoman.com/cooking/oyster-dressing/?printable_recipe=10407)



Skillet Cornbread

October 4, 2010 🍷 612

PREP TIME:

5 Minutes

DIFFICULTY:

Easy

COOK TIME:

20 Minutes

SERVINGS:

12 Servings



INGREDIENTS



- 1 cup Yellow Cornmeal
- 1/2 cup All-purpose Flour
- 1 teaspoon Salt
- 1 Tablespoon Baking Powder
- 1 cup Buttermilk
- 1/2 cup Milk
- 1 whole Egg
- 1/2 teaspoon Baking Soda
- 1/4 cup Shortening
- 2 Tablespoons Shortening

INSTRUCTIONS



Preheat oven to 450 degrees.

Combine cornmeal, flour, salt, and baking powder in a bowl. Stir together.

Measure the buttermilk and milk in a measuring cup and add the egg. Stir together with a fork. Add the baking soda and stir.

Pour the milk mixture into the dry ingredients. Stir with a fork until combined.

In a small bowl, melt 1/4 shortening. Slowly add melted shortening to the batter, stirring until just combined. In an iron skillet, melt the remaining 2 tablespoons shortening over medium heat. Pour the batter into the hot skillet. Spread to even out the surface. (Batter should sizzle.)

Cook on stovetop for 1 minute, then bake for 20 to 25 minutes or until golden brown.

Edges should be crispy!

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Urban Wife • 6 years ago

Hmm...I've never had oyster dressing! It looks....interesting. To each their own. :)

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Clayvessel → Urban Wife • 6 years ago

Oysters- a nod to the first Thanksgiving at Plymouth where they ate other seafood as well. How about a dish of eels on the holiday table? Ha!

Share



Window On The Prairie → Urban Wife • 6 years ago

Looks delicious! But I'll have to stick with my Mom's recipe for old fashioned stuffing, sans oysters. <http://windowontheprairie.c...> Thanks anyway!

Share



CJoy → Urban Wife • 6 years ago

O-y-s-t-e-r-s...these little creatures plopped onto my plate in the form of SCALLOPED OYSTERS back when I was a little nubbin' in the 1950's.

Grandpa wanted grandma to put Oysters in stuffing...but she knew many would pass on the dish so she compromised with a separate dish of Scalloped Oysters and our family has kept that tradition for over 60 years!

I almost always use fresh oysters, sometimes have transferred oysters to freezer bag to keep for a month or so til the Scalloped Oysters mood hits me.

TA-DAH SCALLOPED OYSTERS

>>Mainly crushed cracker crumbs layered with 16-24 oz. oysters & fresh black pepper into buttered 2-1/2-3qt. baking dish (like souffle size with lid), combine oyster liquor/liquid with 3 lg. eggs, 1 and 1/2 pints half & half & pour over crumb-oyster layers, taking a knife or fork to carefully jab down in layers to let liquid seep in & soak into crackers, should still be VERY soupy mixture, if not...add more half & half. Top with butter pats, put on lid, put in microwave oven for 6-10 minutes to get started to get hot, then transfer to 350F. oven for 10-15 minutes -should puff up--then can take off lid to maybe brown 5 minutes or so.

Many in family actually learned to like them by just eating the scalloped cracker part then later the oysters were gobbled up as well.

Now that's GOOD EATING! (If you don't like them, I understand, you just don't know what GOOD is...and more for me!)

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Adrienne • 6 years ago

Oyster stuffing!!! My very favorite food on a holiday filled with very favorite foods. I use fewer oysters, and chop them up... otherwise more or less the same recipe. YUM!

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Natalie V2 • 6 years ago

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I cannot believe it.

Oysters? In dressing... that's only slightly less believable.

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Jenna • 6 years ago



Ree,

Thank you so much for posting this. I grew up on the Delaware coast and fondly remember my grandmother's oyster stuffing. She passed away four years ago. Being that she wasn't the type to write down a single recipe, I've been missing this family tradition since her death. I'm sorry happy that I will get to shre this with my boyfriend's family this Thanksgiving.

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My husband's grandma makes oyster dressing every year. It could be good (it used to be before she kind of went senile) but nowadays it's just really gross. I wish she'd let me take over - I would totally use your recipe - but it's one of those "Grandma always makes..." things. Sigh.

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Melissa → Jill M. • 6 years ago

I think their cooking goes downhill, I know my mom is headed that way now, and it breaks my heart

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Steph • 6 years ago

Oh my goodness, we were just talking about this last night - neither of us have ever had this - living in NM. It looks yummy!

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Amber • 6 years ago

You're right, oyster dressing is weird, and that's coming from someone who's favorite activity while on the coast is to consume an entire meal's worth of oysters on the half shell. It's like swallowing the ocean - so yummy. But oysters in my turkey? Two different worlds that are better kept separate!

^ | v • Share ›



Jennifer in SC → Amber • 6 years ago

Amen!

^ | v • Share ›



AngAK → Amber • 6 years ago

and another says Amen!

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Since I am obsessed with seafood in every way, I'd probably love this !

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Joni N • 6 years ago

This is definitely a more modern Thanksgiving dish! But seafood is just delicious, why not incorporate it into your menu this year :) Looks delish! And using canned oysters I think will make this recipe more accessible.

^ | v • Share ›



Sally → Joni N • 6 years ago

Modern? My dad ate oyster dressing most of his life and he would have been 99 this year! It's a very traditional dish.

^ | v • Share ›



bev → Joni N • 6 years ago

I'm with Sally - the use of the term "modern" made me smile. I grew up with oyster dressing for Thanksgiving as did my mother and my grandmother. I am a southerner having grown up in north Florida and south Georgia - this is a traditional southern thang. Can't say we ever used canned oysters though - just doesn't sound right but might be ok in a pinch.

^ | v • Share ›



Kerrie → Joni N • 6 years ago

Oyster Dressing is a New Orleans thanksgiving tradition. Although I was born and raised here, my family isn't originally from New Orleans and I didn't grow up with it (plus my mom hates anything seafood-I missed out on so many New Orleans foods as a kid b/c my mom was a picky eater), But the families who have been in the New Orleans area for generations, this is a Thanksgiving tradition. Along with many other things. My first Thanksgiving with my husband and his grandmother's house, they didn't have any of the traditional thanksgiving dishes, like green bean casserole and sweet potatoes. Only turkey.

^ | v • Share ›



QueenieFrancie → Joni N · 6 years ago

The recipe for Oyster dressing/stuffing is hundreds of years old. It is a traditional southern dish, especially for those that live in coastal areas. Oysters were a main source of protein for colonists and they created many recipes using oysters. Many southern towns have oyster shell paths or would use oyster shells in their gardens to add nutrients to the soil. Oysters and cornbread go hand in hand :)

^ | v · Share ›



JudyB → Joni N · 6 years ago

Modern--not so much. It was always on my mother's menu for thanksgiving in the 60's and 70's. My father adored the oyster dressing.

^ | v · Share ›



Julie → Joni N · 6 years ago

We had oyster dressing at my mother's family holiday dinners back in the '70s and they were English people from Minnesota!

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April · 6 years ago

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^ | v · Share ›



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TeresainFL · 6 years ago

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Giddyup!





