

# Taste of Home



## Corn Bread Dressing with Oysters Recipe

★★★★☆

My father's dressing bakes separately from the turkey and is simply delicious. The secret is to prepare the corn bread first, let it cool and then crumble it to form the base for the rest of the ingredients. My father always added oysters to give the dressing a special flavor. —Nell Bass, Macon, Georgia

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**TOTAL TIME:** Prep: 10 min. Bake: 45 min.

**YIELD:** 12-15 servings

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### Ingredients

8 to 10 cups coarsely crumbled corn bread

2 slices white bread, toasted and torn into small pieces

2 large hard-boiled large eggs, chopped

2 cups chopped celery

1 cup chopped onion

1 pint shucked oysters, drained and chopped, or 2 cans (8 ounces each) whole oysters, drained and chopped

1/2 cup egg substitute

1 teaspoon poultry seasoning

5 to 6 cups turkey or chicken broth

### Directions

1. Combine the first eight ingredients in a large bowl. Stir in enough broth to make the mixture very wet. Pour into a greased 13x9-in. baking dish or shallow 3-qt. baking dish.
2. Bake, uncovered, at 400° for 45 minutes or until lightly browned. **Yield:** 12-15 servings.

### Nutritional Facts

1 cup: 171 calories, 3g fat (0 saturated fat), 42mg cholesterol, 753mg sodium, 28g carbohydrate (3g sugars, 2g fiber), 7g protein.

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