

## Cornbread Oyster Stuffing

From Food Network Kitchens

Prep Time: 1 hr 0 min; Inactive Prep Time: 10 min

Cook Time: 1 hr 0 min

Serves about 4 to 6 side dish serving

20 oysters, shucked, plus their liquor (See Cook's Note)

3 cups coarsely crumbled cornbread, recipe follows

3 slices bacon, cut crosswise into 1/4-inch strips

1/2 cup plus 2 tablespoons unsalted butter

3 medium shallots, thinly sliced

2 celery stalks (with leaves), thinly sliced

2 teaspoons kosher salt

Freshly ground black pepper

3 tablespoons chopped flat-leaf parsley

1 tablespoon chopped fresh thyme

2 tablespoon white dry vermouth

Put the oysters in a strainer over a medium bowl to catch their liquor. Reserve 3/4 cup of the oyster liquor. In a large bowl, combine the crumbled cornbread and oysters.

Bring a small saucepan of water to a boil. Add the bacon and cook for 1 minute. Drain and pat dry with a paper towel. Melt 1/2 cup of the butter in a large skillet over medium-high heat. When the foaming subsides, add the bacon, shallot, celery, salt, and season with pepper, to taste. Cook, stirring, until soft, about 10 minutes. Add the parsley, thyme, reserved oyster liquor, and vermouth and bring to a boil. Transfer the shallot-herb mixture to the cornbread and oysters and stir to combine. Set aside for 10 minutes. Preheat the oven to 400 degrees F. Transfer the cornbread mixture to a buttered 1-quart gratin dish, dot with the remaining butter, and bake until browned and crusty, about 1 hour. Remove from the oven and serve immediately.

**Cook's Note:** Try to find already shucked oysters in their liquor (juice) in small plastic tubs at your local supermarket or seafood monger.