

Herbed Oyster Stuffing

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This classic stuffing doesn't taste fishy at all — the chopped oysters simply lend some depth and moisture.

Active time: 1 hr Start to finish: 2 hr

Yield: Makes 8 to 10 servings or about 10 cups

ingredients

2 loaves Italian or French bread (1 lb total), cut into 3/4-inch cubes (12 cups)

1/2 lb sliced bacon, cut into 1/2-inch pieces

2 to 3 tablespoons olive oil (if needed)

2 medium onions, finely chopped (2 cups)

1 1/2 cups chopped celery

3 tablespoons chopped fresh thyme or 1 tablespoon dried thyme, crumbled

1 tablespoon finely chopped fresh sage or 2 teaspoons dried sage, crumbled

1 tablespoon minced garlic

1/2 teaspoon salt

1/4 teaspoon black pepper

2/3 cup finely chopped fresh flat-leaf parsley

1 stick (1/2 cup) unsalted butter, melted

18 oysters, shucked, drained, and chopped (3/4 cup)

2 1/4 cups turkey giblet stock or low-sodium chicken broth

Preheat oven to 325°F.

Spread bread cubes in 2 shallow baking pans and bake in upper and lower thirds of oven, switching position of pans halfway through baking, until golden, 25 to 30 minutes total. Cool bread in pans on racks, then transfer to a large bowl.

Meanwhile, cook bacon in a 12-inch heavy skillet over moderate heat, stirring occasionally, until crisp, about 10 minutes. Transfer to paper towels to drain, reserving fat in skillet.