

Oyster Stuffing

Servings: 8 to 10

INGREDIENTS

- 1 1/2 ea Hilltop Hearth® ciabatta, torn into 1-in pieces (18 c)
- 1/2 lb Patuxent Farms® applewood-smoked bacon, cut into 1/2-in pieces
- 4 T unsalted butter
- 2 ea Spanish onions, chopped
- 2 ea celery ribs, chopped
- 1/2 t kosher salt
- 1/4 t black pepper
- 1 1/2 c shucked oysters with liquor
- 2 1/2 c Chef's Line™ classic chicken stock
- 1/2 c Glenview Farms® 36% heavy cream
- 1 c flat-leaf parsley, chopped

PREPARATION

In a 350° oven, bake bread until dry and pale golden, 20 to 25 minutes. Transfer to a large bowl.

Meanwhile, cook bacon in a heavy skillet over medium heat, stirring until crisp, 3 to 4 minutes. Transfer to paper towels to drain, reserving 1/4 c fat in skillet. Add butter, onions, celery, salt and pepper; cook over medium-low heat, stirring until vegetables are softened, 8 to 10 minutes. Drain oysters in a sieve over a bowl, reserving any liquor; coarsely chop.

Toss bread with vegetables, bacon, oysters and liquor, stock, cream, parsley, and salt and pepper to taste; transfer to hotel pan. Bake covered tightly with foil about 20 minutes. Remove foil and bake stuffing until top is browned, 10 to 15 minutes more.

Make ahead suggestion: Stuffing may be assembled, without the oysters and liquor, two days ahead, and chilled (covered once cooled). Bring to room temperature and stir in oysters and liquor before baking.

