



## Oyster Stuffing

- 1 pint of Bevans oysters, drained
- 1/2 teaspoon of salt
- 3/4 Cup minced onion
- 1 1/2 teaspoons of crushed sage leaves
- 1 1/2 Cup of chopped celery
- 1 teaspoon of thyme leaves
- 3/4 Cup of butter, melted
- 1/2 teaspoon of pepper
- 9 Cups of softened bread cubes
- 2 Tablespoons of butter

### Directions:

In a large skillet, cook onion and celery in 2 tablespoons of butter until onions are tender. Stir in about 1/3 of the bread cubes. Turn into a deep bowl. Add remaining ingredients and toss. Bake in the turkey or a casserole dish that has been covered.