

# Oyster Cornbread Stuffing



## Ingredients

- 2 cups low-salt chicken broth
- 1 sprig sage plus 1 tablespoon thinly sliced sage leaves
- 1 sprig rosemary
- 1 pound breakfast sausage, casings removed
- 1/4 cup (1/2 stick) unsalted butter
- 2 medium onions, finely chopped
- 1 1/2 cups finely chopped celery
- 1/4 cup finely chopped flat-leaf parsley
- 2 tablespoons finely chopped fresh thyme
- Kosher salt, freshly ground pepper
- 4 dozen small shucked oysters in their liquor (about 1 cup liquor)
- 4 large eggs, whisked
- 12 cups savory (not sweet) cornbread cut into 3/4" cubes, stale or toasted in a 300° oven until dry

## Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8-10
- [Source](#)

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## Directions

1. Preheat oven to 350°. Combine broth, sage sprig, and rosemary sprig in a small saucepan; bring to a boil. Remove pan from heat and let stock steep until ready to use.
2. Meanwhile, heat a large skillet over medium heat and cook sausage, breaking it up with a

spoon, until cooked through, 7–8 minutes. Using a slotted spoon, transfer sausage to a large bowl, leaving any rendered fat in pan.

3. Melt butter in skillet; add onions and celery and cook until softened, about 10 minutes. Add onion mixture, sliced sage, parsley, and thyme to bowl with sausage. Mix well; season with salt and pepper. Add oysters with liquor, reserved broth (sprigs removed), and eggs; toss to combine. Add cornbread; toss until well blended and cornbread absorbs most of the liquid.
4. Spoon stuffing into a 3-qt. baking dish. If any liquid remains in bowl, drizzle 1/4 to 1/2 cup over to moisten cornbread (amount varies depending on dryness of cornbread). Bake until browned and liquid is absorbed, 1 hour–1 hour 15 minutes, tenting with foil if top gets too dark.

[stock](#), [sausage](#), [breakfast sausage](#), [oysters](#), [eggs](#), [cornbread](#), [stuffing](#), [thanksgiving](#)

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