

GANNY'S OYSTER DRESSING

by Linda Vinsanau

- 1 cup butter (2 sticks)
- 2 cups shallots - white only
- 12 large cloves garlic (about 3 tablespoons chopped)
- 1 large bunch parsley (about 6 tablespoons chopped)
- $\frac{1}{2}$ gallon oyster (unwashed)
- 8 oz. "real" French bread (at least 2 days old)
- 1 large sprig fresh thyme
- salt to taste (varies with salinity of oysters)
- 1 teaspoon black pepper
- $\frac{1}{2}$ teaspoon cayenne red pepper
- $\frac{1}{2}$ teaspoon poultry seasoning
- $\frac{1}{2}$ teaspoon garlic powder

Preparation

- Chop shallots and garlic until finely minced. Set aside. (Do not use a food processor.)
- Chop parsley until finely minced. Set aside.
- Remove oysters from the liquid - one at a time - and remove any loose pieces of shell. Chop oysters until finely minced. Set aside.
- Strain oyster liquid and place into large bowl. "Peel" and cube bread. Add bread to oyster liquid. (Add small amount of water if needed to get bread completely wet.) Set aside.

Cooking Instructions

- Melt butter in heavy metal pot - preferably a cast iron pot - on low heat. Add shallots and garlic. Cook on high heat until well done (about 10 minutes) stirring continuously. Do not brown the shallots.
- Add oysters; cook on high heat for 5 minutes stirring occasionally.
- Add parsley and thyme; stir well. Squeeze out excess water from the bread. Add bread to oyster mixture. Lower heat to medium. Cook for 5-10 minutes stirring often.
- Season with salt, black pepper, cayenne pepper, poultry seasoning, and garlic powder.
- Cook on medium-low heat for 30 minutes stirring often. Remove sprig of thyme. Adjust salt and pepper to taste.
- Place dressing in casserole dish. After it cools, place in refrigerator overnight.
- Next day, preheat oven to 350°F. Bake in oven for about 45 minutes.