

Minterbrook Oyster Stuffing

- 10 oz shucked oysters
- 1/2 cup celery, minced
- 1/4 cup onion, minced
- 1 cup fresh parsley
- 2 Tbsp soft margarine
- 1/4 tsp each salt and pepper
- 4 cups toasted bread cubes
- 1/2 cup low-sodium chicken broth

Drain oysters and save the liquor. Chop oysters into small pieces. Cook celery, onion and parsley in margarine until tender. Add salt and pepper to taste. Combine oysters, cooked vegetables and bread cubes. Mix well. Moisten stuffing with chicken broth and, if necessary, add oyster liquor. Serves 4.

www.minterbrookoyster.com

