

FT's Oyster Dressing

2 cans Oysters, pre-cook
1 cup Corn Bread, broken
1 cup Crackers, crushed
1 medium White Onion, chopped
1 cup Celery, chopped
1 pkg Jimmy Dean Sausage, cooked
1 teaspoon Sage
1 teaspoon Black Pepper
1 teaspoon Salt
1 teaspoon A-1 Sauce
2 cups Meat broth
Turkey gizzards, cooked
Turkey neck meat, cooked
1 cup Chestnuts, optional

You may want to make this recipe twice, once to use inside the turkey and once for a pan outside the turkey.

When you stuff this mixture into the turkey, do not compact it.

When putting the turkey into the oven inside a baking dish of some kind, be sure and seal the dish well (such as an aluminum foil tent) so that moisture does not escape, and (if you use foil put foil) place your foil over the top to reflect the heat into the dish to make it brown (shinyer side down).

If possible, take the dressing out every hour or so and add turkey drippings to it to make it moist. Half way thru the cooking process the external dressing can be mixed and re-moisturized without it being noticed or detected when the final dish comes out of the oven when the turkey itself is done.

Depending on where you have your turkey cooking, you should remove the foil to let the dressing firm up. If the turkey is nearer the heat source, you probably are advised to check because it can get toasted and leave a crust -- not bad if it is not too thick. At least leave 30 minutes to brown with the foil or covering removed.

The gizzards and turkey neck meat are optional but will result in a superior dressing. Taking the meat off a turkey neck can add lots of time to the prep but this can be done as other things progress. If you feel the crowd that will eating would be sensitive to rich food, omitting the turkey neck can make the dish less complex and it would still be exceptional.

While pre-cooking the oysters in one pan and boiling the neck and gizzards in another, chop and brown the onion and celery in some butter.

Likewise, cook a whole package of Jimmy Dean Sausage (sage but not hot) in patties. When the patties are cooked break this meat into smaller particles like you would grated hamburger meat.

When most of your ingredients are done, mix all well in an oversized mixing bowl. Do not mix so much as to make the ingredients pureed, but distribute well.

If the mixture is too dry, add meat broth as opposed to plain water. If no turkey drippings are available, use chicken broth. Resort to water only as a last option.

Source: Frances Tucker | (Servings: --)