

## Oyster Dressing

### **Cornbread:**

**1 cup self rising cornmeal**

**1/2 cup self-rising flour**

**3/4 cup buttermilk**

**2 eggs**

**2 tablespoons vegetable oil**

### **Dressing:**

**7 slices white bread, dried in warm oven**

### **Cornbread**

**1 sleeve saltine crackers**

**2 cups chopped celery**

**1 large onion, chopped**

**8 tablespoons butter**

**7 cups chicken stock**

**1 teaspoon salt**

**1/2 teaspoon freshly ground black pepper**

**1 teaspoon dried sage**

**1 tablespoon poultry seasoning**

**5 eggs, beaten**

**2 pints or 1 quart oysters, drained**

**Preheat oven to 350 degrees F.**

**To make the cornbread, combine all ingredients and pour into a greased shallow baking dish. Bake for approximately 20 to 25 minutes. Remove from oven and let cool.**

**To make the dressing, crumble dried white bread slices, cornbread and crackers. Mix together and set aside. Saute chopped celery and onion in butter until transparent, approximately 5 to 10 minutes. Pour over corn bread mixture. Add stock, mix well and add salt, pepper, sage, and poultry seasoning. Add beaten eggs and mix well. Add oysters and mix. Pour into a greased pan. Bake for about 45 minutes.**