

Our State eats

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City Dressing

Yield: 8 to 12 servings.

- 4 cups dry Pepperidge Farm Herb Seasoned Classic Stuffing mix**
- 3 cups finely crumbled soft bread (such as biscuits, buns, or rolls) or additional Pepperidge Farm mix**
- ½ cup butter**
- 1 medium onion, very finely chopped**
- 2 celery stalks, very finely chopped**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**
- ½ teaspoon poultry seasoning**
- 1 (12-ounce) can or box cream of chicken soup**
- 3 large eggs**
- 2 to 3 cups richly flavored turkey or chicken broth**

Position a rack in the upper third of the oven. Heat oven to 400°. Butter a deep 10-inch pie plate or shallow 2-quart baking dish.

In a medium bowl, toss together crackers and melted butter. Stir in parsley.

Spread one-third of the crumb mixture over the bottom of the prepared baking dish.

Add half of the oysters and sprinkle with 3 tablespoons of the reserved oyster liquor.

Cover with one-third of the cracker mixture.

Add remaining oysters and sprinkle with 3 tablespoons of reserved oyster liquor.

Whisk together cream, salt, pepper, hot sauce, Worcestershire sauce, and nutmeg. Pour slowly and evenly over the dish.

Cover evenly with remaining cracker mixture.

Bake until the top begins to color and the juices are bubbling around the edge, about 25 minutes. If the top is too pale, broil until golden brown, about 5 minutes more. Serve hot.



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