

# Our State eats

Published in the November 2018 issue of Our State

## Oyster Dressing

Yield: 8 servings.

### Butter for the dish

- 4 cups coarsely crumbled saltine crackers
- 12 tablespoons butter, melted
- 3 pints shucked oysters, drained with the liquor reserved
- ½ cup finely chopped fresh flat-leaf parsley
- ¾ cup cream
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 1 teaspoon hot sauce, or to taste
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon freshly grated nutmeg

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.



Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-eats](https://ourstate.com/os-eats)