Juan’s Different Oyster Dressing

What’s different about my Oyster Dressing is the broth in which it’s cooked. In all the Oyster Dressing recipes I’ve ever seen, most use Chicken or Vegetable Stock and I’ve never seen one that uses what I use.

I use Clam Juice.

Ingredients:

1. 16 oz. Shucked Oysters
2. a package of Herd Seasoned Stuffing (Wheat or Cornbread)
3. an 8 oz. bottle of Clam Juice
4. an Onion
5. Garlic or a little Garlic Oil
6. A handful of Green Beans
7. 2 Hard Boiled Eggs
8. a little Bacon Grease
9. a stalk or two of Celery
10. Margarine
11. A can of Smoked Oysters…….. Optional
12. Olives……..Optional
13. Capers……..Optional
First get all the ingredients together and while they are chatting about the big event you can put a casserole dish in the freezer.
Cook Green Beans

I like to put Green Beans in my Dressing. (Sometimes I also add olives and other things) My maternal grandmother was German and she taught my mother to cook and my mother passed some of the recipes on to me.

As in much of German cooking, the Green Bean Recipe uses Bacon Grease. I don’t want to make the Dressing with Bacon Grease. I just want the Beans to have this flavor so I cook them separately.

This is all a separate process. If you can do several things at once without burning something (like I sometimes do) then you can be doing this while you are doing some of the other stuff.
First fry some Bacon until all the fat is rendered out.

While the Bacon is frying, cut the Onion and Celery.
Most of the Onions and Celery are to go into the Dressing separately so set aside all but about ½ cup of each.
Then put the Grease in a pan.

Then add about ½ cup each of the Onions and Celery
And cook them until the onion is caramelized
While the Onions and Celery are cooking, prepare the Green Beans
Add some water

And the Beans

And cook them until they are tender to a fork and turn off the heat.
Meanwhile you could have been, or maybe now start, doing the other stuff.
Put the rest of the onions in a pan
Add some Olive Oil and Garlic or, as I am doing here, some Garlic Olive Oil.

And cook them until the Onions are caramelized.

Add the rest of the Celery and a little Clam Juice.
and cook all until the Celery just begins to soften..........only a few minutes.

Put the Herb Seasoned Dressing in a mixing bowl. I usually keep a little of the dressing in the package so that if there is too much liquid in the casserole, I can still add a little dressing later. It should all be damp but not sloppy, soupy or runny.
Add the Celery and Onions

Add the Oysters
Add the rest of the bottle of Clam Juice.
Warning.........you don’t want the whole mess to be too wet or it will be too mushy later. If necessary, pour off a little liquid or add a little more dry stuffing.
And the Beans

And mix it all well

Plop a big glop of margarine in a coffee cup and microwave it about a minute or until it all liquefies.
Remove the nice, very cold, casserole from the freezer

And brush the melted margarine all over the inside of it.
The reason for having the casserole cold now becomes apparent. The margarine cools and sticks to the sides and prevents the dressing from also sticking to the sides.
Now dump the whole Hob Gob in and if you are preparing it ahead of time so that it will be fresh out of the oven when your guests arrive, put it in the fridge.

About an hour before your guests arrive put it in the oven at about 325 ° for about 45 minuets.

Garnish it with Hard Boiled Egg slices. Sometimes, when my brain is still working, I mix Hard Boiled Eggs into the whole thing. Serve with other good stuff and Flan for desert............maybe.