

Wellfleet Oyster Stuffing

BY [ELSPETH HAY](#) - This recipe calls for a higher oyster-stuffing ratio than most versions, which is only fitting when you're cooking this close to the flats.

INGREDIENTS

1 celery rib, chopped
1 small onion, chopped
1/4 cup butter, cubed
2 tablespoons minced fresh parsley
1 teaspoon minced fresh sage
1 teaspoon minced fresh rosemary
1/4 teaspoon dried thyme
1/4 teaspoon dried oregano
1/8 teaspoon cracked black pepper
3 cups cubed day-old bread
1 large egg, beaten
1 and 1/2 cup shucked oysters with liquid

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Warm up the butter in a skillet over medium heat.
3. Add the onion and celery and cook until tender, 8-10 minutes.
4. Transfer to a bowl and stir in the herbs and black pepper.
5. Add the bread cubes, egg, oysters, and their liquid and stir gently to combine.
6. Spoon everything into a greased 1-quart baking dish.
7. Cover and bake for 20 minutes.
8. Uncover, bake another 10-15 minutes, or until the stuffing is lightly browned.
9. Serve hot, as a side dish or a main course.

NOTES