

Fareway Meat Market & McGonigle's BBQ

Oyster Stuffing Recipe

MCGONIGLE'S FAMOUS OYSTER DRESSING

- 1 lg onion or 3 bunches of green onion
- 1 bunch of celery
- 1 lg green pepper
- 1 lg red pepper
- 1 bunch of parsley, chopped
- 1 cup water
- 1 pt. fresh oysters
- 2 sticks butter
- 2, 8 oz packages Herb Seasoned Stuffing

INSTRUCTIONS

1. Chop all vegetables,
2. Melt butter in large pan.
3. Lightly sauté the chopped vegetables in butter.
4. Add oysters and sauté just till they curl around the edges.
5. Add the water and bring to a simmer.
6. Add stuffing mix and toss lightly till evenly moist.
7. Let cool and stuff turkey, pork crown roast or pork chops.