



Oyster Stuffing

- 2 cans **Crown Prince Boiled Oysters**, drained
- ¼ cup unsalted butter
- 1 ½ cups chopped celery
- ½ cup chopped onion
- ¼ cup minced fresh parsley
- 8 ounces seasoned bread stuffing mix
- 1 ½ teaspoons salt
- 1 teaspoon dried basil
- ½ teaspoon black pepper
- 1 cup chicken broth
- 1 pound ground sausage, cooked and drained

Preheat oven to 450°F. Sauté butter, celery, onion and parsley in a medium frying pan until translucent. Set aside. In a large mixing bowl, combine the stuffing, salt, basil, pepper and chicken broth. Mix all of the ingredients together and slowly add oysters (careful not to break the oysters apart.) Let the stuffing cool completely before putting it in the turkey. After stuffing the turkey, rub soy sauce over the entire turkey (in lieu of salt.) Lower the oven temperature to 350°F prior to placing the turkey in the oven. Place the turkey in a pan breast side down and uncovered for approximately 3 ½ hours. (Check the instructions on your turkey as times may vary based on turkey weight.)