

# Mom's Oyster Dressing

Frank Brigtsen – Brigtsen's Restaurant

Yield: 12 servings

---

CHEF'S NOTES: This recipe is my version of my Mom's signature dish, which always graced our Thanksgiving table. For most of our lives, Mom got her oysters from Charlie's Seafood in our neighborhood. She would start asking Charlie about the oysters in September, to be sure he got her some good ones, along with the requisite oyster liquor to soak the French bread. This dressing is best if made 1-2 days ahead, and seems to get better each time you reheat it. There is lot of chopping involved, a great time to get family and friends to help in the kitchen!

---

## Ingredients:

6 tablespoons unsalted butter, in all  
12 cups finely diced celery  
16 cups thinly sliced green onions (green & white parts)  
8 cups finely chopped curly parsley  
2 bay leaves  
2 teaspoons minced fresh garlic  
1 Tablespoon salt (depending on saltiness of oysters)  
½ teaspoon ground black pepper  
4 cups freshly shucked oysters  
8 cups stale French bread, diced into one-half-inch cubes  
4 cups oyster liquor (the water that comes with freshly shucked oysters)  
2 eggs

- 1) Preheat oven to 350 degrees.
- 2) Heat 2 tablespoons of the butter in a pot over medium-high heat. Add the celery, green onions, parsley, and bay leaf. Cook, stirring constantly, until the vegetables become soft and begin to lose their bright green color, about 20-30 minutes.
- 3) Reduce heat to medium. Add the garlic, salt, and black pepper. Cook, stirring constantly, for 1 minute.
- 4) Add the remaining 4 tablespoons of butter and the oysters and cook, stirring occasionally, for 3-4 minutes. Meanwhile, prepare the French bread: In a mixing bowl, add the diced bread and oyster liquor. Using your hands, squeeze the bread until it absorbs the liquid and becomes soft and mushy. Add the egg and stir until well blended.
- 5) Temper the egg/bread mixture: Add 3 work spoons of the oyster/vegetable mixture to the egg/bread mixture, one at a time, and stir after each spoonful is added. This will gradually bring the egg up to heat without scrambling it. Fold the egg mixture into the pot of oyster/vegetable mixture and blend well.
- 6) Transfer the oyster dressing to a sheet pan or shallow baking pan. Be sure the dressing is no more than 1-inch deep. Bake for 1 hour at 350 degrees. Stir the mixture and bake for 1 more hour.