

Holiday Oyster Dressing



Prep Time: 15 minutes | **Cook Time:** 45 minutes | **Servings:** 8 servings | **Difficulty:** Medium

Ingredients:

- 10 to 16 oz fresh oysters (I use 10oz jars of medium oysters)
- 2 cups Ritz crackers crushed
- 1/2 cup melted butter
- 1 tsp salt
- dash of pepper
- dash of cayenne
- 1 egg
- 3/4 cup half & half
- 1/4 cup oyster liquor reserved from the jar

Directions:

Drain the oysters, reserving 1/4 cup of the liquid.

Combine cracker crumbs, salt & pepper and butter. Put 1/3 of the crumbs in buttered 8" casserole. Cover with half the oysters. Make a second layer (leave off crumbs on top).

Beat the egg, oyster liquor and half & half. Pour over oysters. Top with remaining crumbs.

Bake at 350 for 45 min, until puffy and brown and bubbly. Serve immediately while light and fluffy!