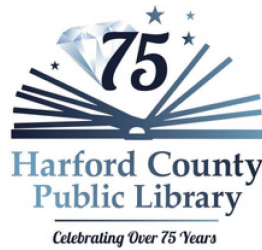




in  
partnership  
with



and



## ***OYSTER CORN BREAD STUFFING***

**MAKES 3 CUPS**

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### **INGREDIENTS**

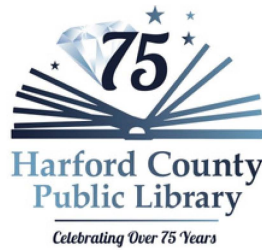
4 tbsp (½ stick) butter  
½ cup diced onion  
½ cup diced celery  
½ cup diced carrot  
2 tbsp chopped bacon  
½ cup dry sherry  
1 cup chopped oysters  
¼ cup chopped parsley  
2 cups crumbled Two O’Clock Club Corn Bread (recipe follows)  
Salt and freshly ground black pepper,  
to taste

### **DIRECTIONS**

- 1** | Melt the butter in a skillet and sauté the onion, celery, carrot and bacon until the onions are transparent, about 5 minutes. Add the sherry, oysters and parsley. Remove the skillet from the heat and mix in enough corn bread to reach a firm, yet somewhat moist texture. Season with salt and freshly ground black pepper.



in  
partnership  
with



and



## TWO O'CLOCK CLUB CORN BREAD

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### INGREDIENTS

- 1 cup yellow cornmeal, preferably stone ground
- 1 cup all-purpose flour
- ¼ cup sugar
- 3 tsp baking powder
- ½ tsp salt
- 2 eggs, lightly beaten
- 1 ¼ cups milk
- 3 tbsp butter, melted and cooled

### DIRECTIONS

- 1 | Preheat the oven to 435°F. Grease and flour an 8-inch square baking pan.
- 2 | Mix together the cornmeal, flour, sugar, baking powder and salt in a bowl. In another bowl, combine the eggs, milk and butter. Add to the dry ingredients and mix thoroughly without overbeating. Pour into the pan.
- 3 | Bake for 30 minutes, or until a toothpick inserted into the center comes out clean. Let corn bread rest for a few minutes before cutting. Cut into 2-inch squares and serve.