

Oyster Dressing

Cooking oil and/or butter

4 yellow onions

1 large bell pepper

4 or 5 ribs of celery

2 bunches green onions

½ bunch parsley

2 cloves garlic

1 large French bread that is stale

7 or 8 dozen oysters

Salt, pepper, and thyme to taste

Sauté onions, bell pepper and celery down. Add garlic, and bread that has been soaked in oyster juice (squeeze out excess juice!) Mix well, then add drained oysters, green onions and parsley. Cook until oysters start to firm up. Add salt and pepper and thyme to taste. Pour in casserole dish and top with pats of butter and bake 45 minutes at 350°.