**OYSTER DRESSSING :** GEORGE TROENDLE

Can use stuffing for turkey, veal pocket, or flank steak

3 LBS ONIONS CHOPPED

1 ½ STALK OF CELERY CHOPPED

3 BUNCHES OF GREEN ONIONS CHOPPED

5 GARLIC CLOVES MINCED

1 8 OZ PACKAGE OF FRESH MUSHROOMS DICED

½ TSP GUMBO FILE ( REX BRAND)

1 STICK BUTTER

1 GALLON OF SMALL OYSTERS, OYSTER JUICE

1 ½ PACKAGE OF REISING BREAD CRUMBS PLAIN

2 CUPS OF TURKEY BROTH ( FROM THE GIBLETS COOKING)

BLACK PEPPER AND SALT TO TASTE

MELT BUTTER, ADD GREENS, AND COOK TIL TRANSPARENT, ADD GUMBO FILE, MUSHROOMS, AND COOK TIL TRANSPARENT.

ADD OYSTERS

SIMMER DOWN, AND ADD OYSTER JUICE AND BREAD CRUMBS ALTERNATELY, WITH TURKEY BROTH

MIX TIL DESIRED CONSISTENCY.

STUFF TURKEY OR BAKE IN A GREASED PAN WITH BREAD CRUMBS ON TOP