



Mac's Oyster Stuffing

with Linguica + Pine Nuts

Makes 8 - 10 servings

Ingredients:

Two 1 lb. loaves of sourdough bread,
cut into 1-inch dice

1 lb. linguica (or other sausage meat)

½ cup pine nuts, toasted

8 tablespoons unsalted butter

6 large celery ribs, chopped

2 medium onions, diced

1 tablespoon chopped sage

1 tablespoon chopped marjoram

1 teaspoon of chopped thyme

Salt and pepper to taste

4 eggs

1 pint (18-20) shucked Wellfleet Oysters,
¼ cup liquor reserved

½ cup chicken broth

Local Ingredient Source:

Fresh shucked Wellfleet Oysters - available by the pint at your local **Mac's Seafood Market**

Preparation:

Preheat the oven to 375 degrees.

Spread the pine nuts on a baking sheet and bake 3-5 minutes or until golden brown. Set aside.

Melt the butter in a large Dutch oven or stainless stock pot over medium-low heat. Add the onions and celery and cook for 20 minutes or until soft. Stir in the sage, thyme, and marjoram. Add salt and pepper to taste.

Cook the linguica or sausage in a skillet at medium-high heat until browned. Add to the vegetable mixture with a slotted spoon.

Remove the pot from the stove and stir the cubed bread. Mix until coated with the vegetable/sausage mixture, then let it rest for 20 minutes.

Beat the eggs and add to the vegetable/sausage mixture with the pine nuts, chicken broth, oysters and their liquor. Transfer the stuffing to a buttered or lightly oiled baking dish and bake in the oven for 35-40 minutes, or until the top of the stuffing is golden brown and crispy.

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