

TIM FARMER'S COUNTRY KITCHEN

OYSTER DRESSING

*Butter or bacon grease
1 medium onion, chopped
3/4 fennel bulb, chopped
1/3 bell pepper, chopped
2 tablespoons anise liqueur*

Cook vegetables in bacon grease or butter until soft. Stir in liqueur and reduce.

*8 ounces oysters, chopped
1/2 cup chicken broth
Splash of hot sauce
Juice from 1/2 lemon
1 tablespoon anise liqueur*

In bowl, mix together all ingredients.

*1 cup dried cornbread pieces
1 cup dried bread pieces
Dried sage
Dried thyme*

Add cornbread, bread and seasonings to vegetables in skillet. Stir to combine. Pour in oysters and stir. Add chicken broth if needed to create the right consistency. Cook at 350 degrees for 45 minutes.

