CHEF SHEILA LUCERO'S OYSTER STUFFING

Serves 12

2 ounces	bacon, smoked, small dice
4 ounces	butter
1 rib	celery, small dice
½ small	yellow onion, small dice
1	carrot, peeled, small dice
1	parsnip, peeled, small dice
½ bulb	fennel, small dice
2 cloves	garlic, minced
1	shallot, minced
2 tablespoons	paprika
½ teaspoon	cayenne
1 tablespoon	thyme
½ teaspoon	oregano
1 large	baguette (8 ounces), cut into ½-inch cubes
8 ounces	cornbread, cut into ½-inch cubes
3 dozen	East Coast oysters, shucked, 1 cup of liquor oysters cut in half
4	eggs
1 teaspoon	Tabasco
1 teaspoon	salt
1 teaspoon	black pepper
1 teaspoon	lemon juice
2	scallions, minced
1 tablespoon	parsley, minced

Preheat oven to 350 degrees fahrenheit
Butter a 10 x14 inch casserole dish

In a medium-sized pot, render diced bacon over medium heat. Once bacon is crispy, remove, reserving bacon fat in pot.

Add butter to the pot. Once the butter has melted, add celery, carrot, parsnip, fennel, garlic, and shallot. Sweat vegetables over medium-high heat and add dry spices. Cook for about ten minutes.

Place cubed breads in a large bowl and add cooked vegetables, cooked bacon, and halved oysters to the bowl. In a separate mixing bowl, whisk together eggs, oyster liquor, and all remaining ingredients.

Pour liquid mixture into the bowl with bread and oysters and mix thoroughly. Place mixture into buttered baking dish and cook in the oven for 45 minutes, or until heated through and crisp and golden on top.

JAX FISH HOUSE
OYSTER CLUB
SHUCKING SINCE 1994