



Oyster and Fennel Stuffing

Servings: 6

Active cooking time: 45 minutes

Beverage pairings: Schlumberger Pinot Gris

This is a Thanksgiving favorite that's one part oyster Rockefeller and one part holiday stuffing. The pinot gris and bi valves are a perfect pair. So it is only natural that the fennel and spinach flavors of this dish will hit heavily on your palate. Enjoy with your holiday feast!

Ingredients

10 cups	Bread cubes, stale French or sourdough bread, crusts removed
1 pound	Spinach, washed and stems removed; baby spinach is preferred
2 bulbs	Fennel, diced
2 cups	Onion, diced
3 ribs	Celery, diced
6 each	Scallions, white and tender green parts, chopped
1 large bunch	Flat leaf parsley, finely chopped
12 cloves	Garlic, chopped
2 pints	Shucked oysters with liquid
2 each	Eggs, beaten
3/4 cup	Pernod
1 cup	Chicken Stock
1 tablespoon	Worcestershire sauce
Salt, to taste	
Black pepper, to taste	

Method of Preparation

1. Preheat oven to 400°F
2. Bring a pot of salted water to a boil
3. Blanch the spinach for one minute in simmering water and shock in ice water.
4. Squeeze excess water from spinach and coarsely chop.
5. Transfer the bread cubes to a very large mixing bowl.
6. Sauté the onion, fennel, and celery. Once tender add the chopped scallions, parsley, and garlic.
7. Add the spinach and sautéed vegetables to the bread cubes.
8. Add the oysters with their liquor and the two eggs and mix well.
9. Add the Pernod, Worcestershire and season with salt and pepper.
10. Bake the stuffing for 30 minutes. It should be moist. If needed add additional stock or Pernod.