

# Robert's Family Oyster Dressing

By Dean Robert, Sr.

## **INGREDIENTS:**

2 Cup Carrots  
2 Cup Celery  
1 Cup Onion  
1 Cup Parsley  
1 Lb. Pork Sausage  
1 Lb. Hamburger  
1 Package of Croutons  
5 Large Eggs  
1  $\frac{1}{2}$  or 2 Cans of Chicken Broth  
1 Qt. Robert's Standard Oysters  
Oil for Cooking

## **DIRECTIONS:**

1. Chop and Brown Carrots, Celery, Onion and Parsley in a Pan with a Little Cooking Oil.
2. In Another Pan, Brown the Pork Sausage and Hamburger in a Little Cooking Oil. Drain Oil.
3. Lightly Brown the Package of Croutons
4. Combine all the Ingredients in Step 1-3 and Cool.
5. Add Eggs and Chicken Broth to the Other Ingredients. Drain Oysters and Add.
6. Mix All Ingredients in a Large Baking Casserole Dish
7. Bake at 350 degrees for 1  $\frac{1}{2}$  Hours.