

Savannah Seafood Stuffing

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This seafood dressing though we call it stuffing has been in my family for a while We have never actually stuffed the bird with this to avoid the turkey having a fishy taste We tend to like our dressing very moist but if you prefer a drier version only use half of the broth

Ingredients

- - ½ cup margarine - 1 pound crabmeat
- drained and flaked - ½ pound medium shrimp - peeled and deveined - ½ cup chopped onion - ½ cup chopped celery - ½ cup chopped green bell pepper - 1 (6 ounce) package corn bread stuffing mix - ½ cup seasoned dry bread crumbs - 1 tablespoon white sugar
- or to taste - 1 (10.5 ounce) can condensed cream of mushroom soup - 1 (14.5 ounce) can chicken broth

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Melt margarine in a large skillet over medium heat. Add crabmeat
2. shrimp
3. onion
4. celery
5. and bell pepper; cook and stir for about 5 minutes. Set aside. Stir together stuffing mix
6. bread crumbs
7. and sugar in a large bowl. Mix in cooked vegetables and seafood from the skillet. Stir in condensed soup and chicken broth. Spoon into a 9x13-inch baking dish. Bake in the preheated oven until lightly toasted on top
8. about 30 minutes.