

FOREST FRESH ALASKA

Shikat Bay Stuffin' Muffins

with Cranberry Sauce



PREP TIME
30 minutes

COOK TIME
30 minutes

READY IN
1 hour



SERVINGS
8-12

FOREST INGREDIENTS

Shikat Bay Oysters
Beach Asparagus
Smoked Alder Sea Salt

Ingredients

8 Tbsp butter
1 cup white onion, diced
1 cup celery, diced
Salt & Pepper
6 medium oysters, cooked & chopped
¼ cup chopped canned beach asparagus
2 cloves garlic, minced
½ tsp Smoked Alder Sea Salt
½ tsp Old Bay
½ tsp Thyme

Steps

- Preheat oven to 350°F.
- In a large pan, melt butter. Add diced onions and celery. Season with salt & pepper and sauté until translucent. Add oysters, beach asparagus, garlic and spices, cook for 2 minutes over medium heat.
- Pour in white wine, after 1 minute turn off stove top. Mix in chicken broth and dried cornbread cubes.
- Allow the cornbread to absorb the liquid.
- Spray a muffin pan with olive oil and fill each muffin cup with the cornbread stuffing mix.
- Bake for 30 minutes or until the stuffing has a nice crispy outer shell.

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¼ cup white wine
3 cups chicken broth
12 oz of dried gluten free cornbread chunks

- Remove from the muffin pan on a cooling rack.
- Serve with Forest Fresh Cranberry-Huckleberry sauce.

Notes

We served the muffins on a bed of arugula. These delicious stuffing muffins pair perfectly with the Cranberry-Huckleberry sauce. The recipe can be found on www.forestfreshalaska.com. For a time saving tip, use a box of gluten-free stuffing mix (minus the seasoning packet), rather than drying your own cornbread.

To cook oysters evenly, create a water bath in your oven. Do this by placing a small pan of water underneath your pan of oysters. Bake at 475°F for about 7 minutes or until the shells begin to open.

Smoked Alder Sea salt can be purchased at Alaska Pure Sea Salt company.