



HOMEMADE STUFFING

makes 8-10 servings

I N G R E D I E N T S

- | | |
|--|---|
| <ul style="list-style-type: none">• 16 oz loaf of French bread (<i>homemade recipe card attached</i>)• 2 sticks unsalted butter• 2 tsp minced garlic• 1 medium yellow onion diced• 1 8oz package of whole mushrooms sliced in half• 4 stalks celery diced• 1 tbsp fresh thyme leaves | <ul style="list-style-type: none">• 1 tbsp fresh sage leave chopped• 1 tbsp ground poultry seasoning• 1 tbsp salt• 2 tsp coarse black pepper• 3 cups chicken broth (<i>2 cups for soup mixture + reserve one cup to pour over mixture until you bake</i>) (<i>homemade recipe card attached</i>)• 2 cups heavy cream• 1 tbsp flat leaf parsley for finished garnish |
|--|---|

HOMEMADE STUFFING CONTINUED

I N S T R U C T I O N S

1. Tear loaf into bite sized pieces with your hands, place on a baking sheet and toast in oven for 20-25 minutes on 350 degrees tossing once.
2. In a large soup pot melt butter and garlic - sauté onions until tender, about 3-4 minutes.
3. Add mushrooms and celery and sauté until mushrooms are tender, about 3-4 minutes. Celery will be a little firm.
4. Add thyme, sage, poultry seasoning, salt and pepper. Reduce heat.
5. Add chicken broth and heavy cream and stir occasionally for 15 minutes.
6. Remove toasted bread from oven and toss into the pot until well coated.
7. Pour bread mixture into a 13x9 4" deep deep baking dish. Pour one cup of chicken broth over dish in a zig-zag motion.
8. Put back in the oven and bake for 30-35 minutes on 375 degrees.
9. Top with extra thyme leaves and flat leaf parsley. Serve hot. Store in an airtight container in the fridge for 3-5 days.

NOTE: If you prefer this recipe without mushrooms, you can omit them altogether with no substitutions. You can also equally substitute chicken broth for vegetable broth.