

Traditional Stuffing

Serves 1 | Active Time: 50 minutes | Total Time: 1 hour 50 minutes

Swick

Chef's Notes

To reduce the cooking time for the stuffing, simply place it into a shallow and wide baking dish.

Add your own flair and favorite flavors to this simple stuffing by incorporating items such as Italian sausage, chestnuts, mushrooms, and different vegetables. Just make sure the ratio is about 1 part vegetables/meat to 2 parts bread.

For a vegetarian version, simply use vegetable stock instead of chicken stock.

Cutting the Bread

To begin the stuffing, cut the bread into 1/2" -inch cubes. You can let the bread dry out, uncovered on the counter, for up to 24 hours.

Step 1: Cutting the Bread

- 2 loaves French bread (28 cups cubed)

Preparing the Stuffing

To prepare the stuffing, preheat your oven to 350° degrees Fahrenheit.

Dice the onions. Melt the butter in a large fry pan over medium-low heat. Sweat the onions while you dice the celery and carrots and then add to the pan. Chop the fresh sage and thyme. Add all of the herbs and spices and let cook until translucent. Here is a recipe for Poultry Seasoning.

Once the vegetables are cooked, add them to the bread and toss to combine.

Whisk the eggs and stock together in a separate bowl. Pour the mixture, a bit at a time, over the bread and toss. Butter a large casserole dish, add the stuffing and cover.

Step 2: Preparing the Stuffing

- 2 large onions
- 1/3 lb unsalted butter
- 8 ribs celery
- 3 large carrots
- 30 fresh sage leaves
- 8 sprigs fresh thyme
- 2 tsp Poultry Seasoning
- 1 tbsp kosher salt
- 2 tsp freshly ground black pepper
- 4 large eggs
- 5 cups stock (turkey or chicken)
- 1 tbsp unsalted butter

Baking the Stuffing

Cover and bake the stuffing for 30 minutes. Then remove the lid and bake uncovered for an additional 30 minutes.

Once the stuffing is golden brown, remove from the oven and let cool slightly before serving.

Step 3: Baking the Stuffing