



# SOURDOUGH STUFFING (DRESSING) WITH HERBS & BROWN BUTTER

 2 hours

*Meal Difficulty*

 Serves 6 - 8



## COOKING DIRECTIONS

- 1 Preheat oven to 300°F. Scatter torn bread in an even layer on a baking sheet and toast in oven until very dry, about 30 minutes. Transfer to a large mixing bowl and allow to cool.
- 2 Increase oven temperature to 375°F.
- 3 Combine turkey stock, white wine and bay leaf in a medium pot. Simmer gently over low heat until flavorful and slightly reduced, about 20 minutes.
- 4 Melt 2 tablespoons butter in a 12-inch skillet over medium heat. When foam subsides, add sliced mushrooms and cook until lightly browned, 3-5 minutes. Add 2 more tablespoons butter, melt, then stir in shallots, celery, leeks, fennel and season with salt. Sauté until vegetables soften, 3-5 minutes. Stir in thyme, rosemary, and sage and cook 1 minute longer.
- 5 Using a rubber spatula, scrape vegetables into the bowl over the toasted bread. Ladle the stock reduction over the entire mixture and gently stir until bread has absorbed all the liquid. Taste and season with salt and pepper. Stir in beaten eggs.
- 6 Wipe the skillet clean and return to the stove over medium heat. Add remaining 4 tablespoons butter and cook, gently swirling the pan, until the foam subsides and the butter turns a deep, nutty brown (careful not to let it burn). Pour browned butter over the stuffing mixture and stir to incorporate.
- 7 Transfer stuffing into the still-hot skillet and bake in preheated oven until center is cooked through and top is golden brown, about 40 minutes.

## INGREDIENTS

16 oz torn artisanal sourdough bread, or a combo of sourdough + rye, crust mostly removed

4 c rich turkey stock

1/2 c white wine

1 fresh bay leaf

8 tbsp butter, divided

2 c sliced mixed mushrooms, such as shiitake and cremini

1/4 c chopped shallots

1/2 c chopped celery

1 c chopped leeks, white and light green parts only

1 c chopped funnel bulb

1/2 tsp chopped fresh thyme leaves

1 1/2 tsp chopped fresh rosemary

1 1/2 tsp chopped fresh sage

2 eggs, beaten

coarse kosher salt and freshly cracked black pepper, to taste