

ITALIAN BREAD STUFFING

with **TIW CHARDONNAY**



Ingredients:

6 tbsp unsalted butter

*1 large loaf Italian bread cut into $\frac{3}{4}$ inch pieces
(about 16 cups)*

2 medium onions chopped

1 cup Thousand Islands Winery® Chardonnay

4 celery sticks, thinly sliced

2 cups low sodium chicken broth

2 large eggs beaten

$\frac{1}{2}$ cup chopped fresh flat leaf parsley

3 tbsp chopped fresh sage

salt and black pepper

Directions:

Preheat oven to 375°. Grease a 9x13 baking dish. Divide the bread between 2 rimmed baking sheets and bake until dry and crisp, 10-12 min. Meanwhile, in a large skillet, melt butter over medium heat. Add onions, celery, 1tsp salt and $\frac{1}{2}$ tsp pepper. Cook, stirring occasionally, until very tender and beginning to brown, approximately 10-12 min. Add Thousand Islands Winery® Chardonnay and cook until evaporated, 2-4 min, transfer to a large bowl and let cool for 10 min. Add bread, broth, eggs, parsley, sage, and $\frac{1}{2}$ tsp salt to vegetables and toss. Transfer to prepared baking dish. Cover with buttered foil and bake 20 min. Uncover and bake until browned, 20-30 minutes more.



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