

Holiday Stuffing

Ingredients

Bread, cubed	1 lb. (8-10 cups)	Dried rosemary	1 tsp.
Sage breakfast sausage	1 lb.	Dried thyme	2 tsp.
Butter	8 Tbsp.	Dried parsley	1 Tbsp.
Onions, medium	2	Ground nutmeg	1/8 tsp.
Celery stalks	4	Chicken broth	2-3 cups
Garlic cloves	3	Eggs	2 large
Dried sage	2 tsp.	Kosher salt	1½ tsp.
		Black pepper	1 tsp.

Directions

Preheat oven to $250^{\circ}F$ for bread, then $350^{\circ}F$ for baking — Cut **bread** into ½-inch cubes — Dice **onions** and **celery** — Mince **garlic** — Beat **eggs** — Grease a 9x13 inch baking dish — Melt 4 Tbsp. **butter** for bread cubes, remaining for vegetables

1. Toss **bread cubes** with 4 Tbsp. melted **butter**, then spread on a baking sheet and toast at $250^{\circ}F$ for *45-60 minutes*, stirring every *15 minutes*, until golden and dry. Let cool.
2. Brown **sausage** over medium heat until cooked through, breaking into small crumbles. Remove with slotted spoon and set aside.
3. In the same pan, melt remaining 4 Tbsp. **butter**. Add **onions** and **celery**, cooking until softened, about *8-10 minutes*. Add **garlic** and cook for *1 minute* more.
4. In a large bowl, combine toasted **bread**, cooked **sausage**, sautéed vegetables, **dried sage**, **dried rosemary**, **dried thyme**, **dried parsley**, and **ground nutmeg**.
5. Gradually add **chicken broth**, stirring gently until bread is evenly moist but not soggy. Mix in beaten **eggs**, 1½ tsp. **kosher salt**, and 1 tsp. **black pepper**. Taste and adjust seasoning if needed - the mixture should taste slightly saltier than you'd expect, as the flavors will mellow during baking.
6. Transfer to prepared baking dish. Cover with foil and bake at $350^{\circ}F$ for *30 minutes*.
7. Uncover and bake for additional *15-20 minutes* until top is golden brown and crispy.
8. Let rest for *10 minutes* before serving.

Equipment Required

- 9x13 inch baking dish
- Large rimmed baking sheet for toasting bread
- Large skillet or sauté pan
- Large mixing bowl (at least 6-quart capacity)
- Medium bowl for beaten eggs
- Measuring cups and spoons
- Sharp knife and cutting board
- Wooden spoon or spatula
- Aluminum foil
- Slotted spoon
- Timer

Mise en Place

- Measure and prepare all ingredients before starting
- Bring refrigerated ingredients to room temperature
- Dice vegetables and measure herbs

Ingredient and Preparation Tips

- Choose hearty bread varieties for best texture
- Use high-quality bulk **sage sausage**, or Jimmy Dean
- Fresh herbs can be substituted at triple the quantity

- Cut bread into uniform ½-inch cubes for even toasting
- Add **broth** gradually - absorption varies by bread type
- Test seasoning before adding **eggs**, then fold gently to maintain texture
- European-style butter provides richer flavor

Make Ahead & Storage

- Toast bread up to *3 days* ahead; store in airtight container
- Assemble up to *24 hours* before baking
- Bring refrigerated stuffing to room temperature for *30 minutes*
- Add extra **broth** if needed after refrigeration
- Leftovers keep *3 days*; reheat covered at *350°F* for *20 minutes*

Serving Suggestions

- Serve alongside turkey or chicken
- Can be baked inside poultry or separately
- Garnish with fresh sage and extra gravy
- Transform leftovers into breakfast waffles
- Optional: top with toasted gluten-free breadcrumbs for extra crunch