



VOYAGEURS SOURDOUGH

# THANKSGIVING SOURDOUGH STUFFING

*Recipe by Chef Graham Cadman, Ben's Father*  
Serves 6

## INGREDIENTS

- 2 Tbsp of butter
- 2 Tbsp of olive oil
- 1 leek (finely sliced)
- 2 medium onions (small dice)
- 3 celery sticks (small dice)
- 3 cloves of garlic (crushed, or finely chopped)
- 2 cups of mushrooms, any choice you prefer (small diced)
- 6 strips of bacon
- 3 leaves of fresh sage (finely diced)
- 1 Tbsp of fresh thyme (picked off stems)
- 12 sundried tomatoes (chopped)
- 1 cup of cooked chestnuts (you can buy these pre-cooked) - Or use the same amount of cubed fresh Parsnip.
- 2 cups of cubed Voyageurs sourdough
- 1 whole egg (whisked with fork)
- Salt
- Pepper

## DIRECTIONS

1. Heat a dutch oven or heavy bottom pan on the stove to medium heat. Add butter & olive oil and warm slowly.
2. Dice 2 slices of bacon and add to the oil. Fry gently for 1 minute, then add the leek, onion, celery, and garlic. Season with some salt and pepper. Fry together slowly for 5 minutes, stirring occasionally on a low to medium heat.
3. Add the diced mushrooms & parsnips (if using in place of chestnuts), sage and thyme. Cook slowly for 10 minutes. Add the cooked chestnuts & chopped sundried tomatoes. Combine and heat through.
4. Moisten the mixture with 1 Tbsp olive oil and remaining butter. Add the cubed sourdough bread. Mix together. Taste and adjust seasoning with salt and pepper.
5. Mix in whisked egg.
6. Transfer mixture to a medium oven dish that is lined with bacon strips. You want to be able to fold half of the bacon strips over the mixture after it is put into the baking dish. Add the stuffing to the dish, fold over the bacon.
7. Bake at 350F for 45 mins.

*Preparation Tip:*

You can prepare steps 1-4 in advance and complete steps 5-7 last minute before you bake!

Get an extra loaf for your Thanksgiving Stuffing recipe!  
Thanksgiving Orders close Sunday, November 18th.

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