

MUSHROOM AND LEEK STUFFING

This rich and savory Thanksgiving stuffing blends toasted French bread with leeks, mushrooms, and herbs, creating a comforting and flavorful side dish that pairs perfectly the rest of your plate at Thanksgiving dinner and pairs perfectly with Très Violet.

Ingredients

1 loaf country style French bread
1 cup butter
1 Tbsp. olive oil
2 cup leeks, cleaned and finely sliced
1 cup celery chopped
½ cup shallot sliced
4-6 stalks fresh sage
1 tsp. salt
1 lb. cremini mushrooms, sliced
1 tsp. ground sage
½ tsp poultry seasoning
2 eggs
2-3 cups turkey broth (chicken or vegetable also works)



Preparation

1. Cut your bread into ½ inch cubes. Place cubed bread on a sheet pan and bake for 20 minutes at 350 degrees until the bread is dry.
2. In a saucepan heat butter and olive oil on medium low heat. Add leeks, celery, shallots, fresh sage, and salt. Sauté for 5-7 minutes until softened.
3. Add mushrooms, ground sage, and poultry seasoning and sauté for an additional 5-8 minutes. Be careful not to brown the mixture.
4. Remove sage and squeeze liquid into the pan. Remove mixture from heat, add the cubed bread and toss. Set aside and let cool.
5. Whisk eggs and broth together in a large bowl and combine with the cooled bread mixture. Add more broth if desired.
6. Transfer to a buttered baking dish and bake covered for 30 minutes at 350 degrees.
7. Remove foil and bake for an additional 15 minutes, or until the top is golden brown.

Pair It with:



Awarded 95 points by *Wine Spectator*, the Très Violet exhibits a beautiful deep crimson red in the glass. The nose is full of fig, cola nut, and hints of mocha. Mourvèdre and Grenache dominate the upfront palate with bright raspberry, plum, and gamey leather, while Syrah fills out the middle and end with earthy tannins and weighty blackberry fruit notes. Wonderful juicy acidity keeps the wine vibrant and fresh, leading to a generous finish that pairs perfectly with everything on your Thanksgiving table.

