

— AMERICA'S —
TEST KITCHEN

Rustic Bread Stuffing with Cranberries and Walnuts



SERVES Serves 6 to 8

TIME 1½ hours

Why This Recipe Works

A lighter, more loosely textured stuffing is a welcome addition to the various hefty, moist side dishes that dominate the holiday meal. With this recipe, we steer away from the usual custardy stuffing by eliminating the eggs and cutting back on the broth. We swap the usual cubes of toasted white sandwich bread for torn chunks of baguette, which retain some crispness and chew through cooking. In homage to traditional stuffing flavors, we stir in sautéed onions, celery, dried cranberries, and sage.

Gather Your Ingredients

- ☐ **3** tablespoons unsalted butter
- ☐ **2** baguettes (10 ounces each), bottom crust and

Before You Begin

- * Baguettes from the bakery section of the supermarket, which have a slightly soft crust, work well in this recipe. The weight should be listed on the wrapper. To make the stuffing ahead, wrap it with plastic wrap immediately after transferring it to the baking dish, and refrigerate it for up to 24 hours. Add 5 minutes to the baking time.

ends trimmed and
discarded

- ☐ **3** tablespoons extra-virgin olive oil
- ☐ **2** cups chicken broth
- ☐ **3** celery ribs, cut into 1/2-inch pieces
- ☐ **1** teaspoon salt
- ☐ **1/4** teaspoon pepper
- ☐ **2** large onions, cut into 1/2-inch pieces
- ☐ **1/2** cup dried cranberries
- ☐ **3** tablespoons chopped fresh sage
- ☐ **3** tablespoons chopped fresh parsley
- ☐ **1/4** cup walnuts, toasted and chopped coarse

Instructions

- 1.** Adjust oven rack to upper-middle position and heat oven to 450 degrees. Grease 13 by 9-inch baking dish with 1 tablespoon butter and set aside. Tear baguettes into bite-size pieces (you should have about 12 cups) and spread into even layer on rimmed baking sheet. Drizzle with oil and toss with spatula until oil is well distributed. Toast in oven for 5 minutes. Stir bread, then continue to toast until edges are lightly browned and crisped, about 5 minutes longer. Transfer sheet to wire rack. Drizzle broth over bread and stir to combine.
- 2.** Melt remaining 2 tablespoons butter in 10-inch skillet over medium heat. Add celery, salt, and pepper. Cook, stirring frequently, until celery begins to soften, 3 to 5 minutes. Add onions and cook until vegetables are soft but not browned, about 8 minutes. Add cranberries and sage and cook until fragrant, about 1 minute.
- 3.** Add vegetable mixture to bread and toss with spatula until well combined. Transfer stuffing mixture to prepared dish and spread into even layer. Bake for 20 minutes. Stir with spatula, turning crisp edges into middle, and spread into even layer. Continue to bake until top is crisp and brown, about 10 minutes longer. Stir in parsley, sprinkle with walnuts, and serve.