



This brioche stuffing recipe from Daniel Humm of Eleven Madison Park is used in his recipe for roast chicken.

INGREDIENTS

Serves 4.

- 1 cup dried brioche bread crumbs
- 1 3/4 cups unsalted butter, room temperature
- 2 tablespoons minced fresh rosemary
- 2 teaspoons freshly grated lemon zest

Course salt and freshly ground pepper

DIRECTIONS

1. Place bread crumbs and butter in a medium bowl. Add rosemary and lemon zest and gently mix to combine; season with salt and pepper. Transfer stuffing to a pastry or a large disposable plastic bag with a 1/2-inch opening cut from one bottom corner.

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1 of 1 10/19/2009 6:46 PM