RECIPE

Bread Stuffing

Soft in the middle and crisp on top, a bread stuffing baked in a dish as the classic dinner side for a holiday turkey.

MAKES

12 servings US Metric

TOTAL

1 h 45 min

Ingredients

- [ ] 1 loaf (20 oz) whole-wheat sandwich bread, cut in ¾-inch cubes
- [ ] ¼ cup olive oil
- [ ] Olive oil for the dish
- [ ] 2 large onions, chopped
- [ ] 6 ribs celery, chopped
- [ ] 1 teaspoon dried sage
- [ ] 1 teaspoon dried thyme
- [ ] 1 tablespoon dried parsley
- [ ] ½ teaspoon black pepper
- [ ] ½ teaspoon salt
- [ ] 2 large eggs
- [ ] 2 ½ cups low-sodium chicken broth

Method

1. Heat the oven to 300 °F. Spread the bread cubes on two sheet pans and dry them 25 to 30 minutes, stirring once, until they are hard like croutons. Do this up to 3 days ahead and keep them in a bag.

2. Turn the oven up to 375 °F. Oil a 9 by 13-inch baking dish.

3. Warm the ¼ cup olive oil in a big skillet over medium heat. Cook the onions and celery 10 to 12 minutes, until soft but not brown. Stir in the sage, thyme, parsley, pepper and salt. Take the pan off the heat and let it cool 5 minutes.

4. In your biggest bowl, beat the eggs with the broth. Stir in the cooked vegetables, then add the bread. Toss until every cube is wet. Let it sit 5 minutes, then toss again. Spoon it into the dish and press it down lightly.

5. Cover the dish with foil. Bake 30 minutes. Take the foil off and bake 20 to 25 minutes more, until the top is golden and the middle reads at least 165 °F on a food thermometer.

6. Cooling: get leftovers into the fridge within 2 hours. Reheat to 165 °F.