

## MUSHROOM + SOURDOUGH STUFFING

This is an easy, versatile stuffing that can be modified to your heart's desire. Make sure to serve with plenty of gravy.

 45 minutes 1 hour and 45 minutes 12 portions

### INGREDIENTS

- 1 loaf sourdough bread, torn or chopped into 1" pieces
- 1/2 stick salted butter
- 1 large white onion, roughly chopped (about 2 cups)
- 1 cup chopped celery
- 1 large apple, cored and chopped (about 1 cup)
- 1 cup mushrooms, chopped (any kind)
- 1 teaspoon Kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon ground nutmeg
- 1 teaspoon fresh or dried sage, roughly chopped
- 2 large eggs
- 1 cup heavy whipping cream

### COOKING METHOD

- 1° Preheat the oven to 250 degrees. On a large baking sheet, spread the pieces of bread (use two pans if they are small to prevent crowding). Bake the bread for 20-30 minutes, or until crispy and dry. After removing the bread, increase the heat to 375 for the stuffing.
- 2° In a large Dutch oven or heavy-bottom stockpot, saute the onions and celery in the butter over medium heat until soft, about 10 minutes.
- 3° Add the apples, mushrooms, salt, pepper, nutmeg, and sage, and continue cooking for about 10 more minutes, or until the mushrooms are soft.
- 4° Transfer the mixture to a bowl, and let cool for about 10 minutes.
- 5° While the mushroom mixture is cooling, butter a baking dish; the larger the dish, the crispier the stuffing will be.
- 6° Mix the eggs and heavy cream together. In a large bowl, combine the toasted bread, the mushroom mixture, and the egg-cream mixture. Stir to combine, then transfer to the baking dish.
- 7° Cover with foil, and bake for 30 minutes at 375. Remove the foil and cook for an additional 15 minutes, or until the bread is brown and toasted. Use the broiler if you want additional browning.
- 8° Try not to eat it all before serving. Can be served hot or at room temperature.

## NUTRITIONAL INFORMATION

	PER 100 g	PER PORTION (119 g)	% DRI
ENERGY	199 kcal	237 kcal	12 %
FAT	11 g	13 g	20 %
FATTY ACIDS, TOTAL SATURATED	6 g	7 g	37 %
CHOLESTEROL	53 mg	64 mg	21 %
SODIUM	400 mg	477 mg	20 %
CARBOHYDRATE	21 g	25 g	8 %
SUGARS	5 g	5 g	—
FIBER	1 g	2 g	7 %
PROTEIN	5 g	6 g	—