



OLD FASHIONED BREAD STUFFING

Basic Lifestyle

INGREDIENTS

2 cups finely chopped celery
1 cup finely minced yellow onion
4 cloves of garlic, finely minced
1 pound cremini mushrooms (apx 5 cups), cleaned and sliced
3 TBS fresh herbs, finely minced (I use sage, rosemary, and thyme)
3 TBS Italian parsley, finely minced
1/8 cup (2 TBS) olive oil
1/2 cup (8 TBS) of melted butter
1/2 TSP kosher salt
1/4 TSP pepper
8 cups dry bread cubes, day-old or two
2 1/2 cups turkey or chicken stock
3 eggs beaten

INSTRUCTIONS

- In a dutch oven cook the celery and onion with the olive oil until soft, about 5 minutes.
- Add the mushrooms, stir and cook for another 5 minutes.
- Stir in the garlic. Remove from the heat.
- Stir in the herbs, salt, and pepper.
- Place the dry bread cubes in a large mixing bowl.
- Add the celery/onion/mushroom mixture to the bread. Using your hands add the parsley, stock, melted butter, and beaten egg mix until moistened.

—Place the stuffing into a lightly buttered baking dish. (Or you can stuff it into your turkey just before placing in the oven to roast.)

—If you are not going to stuff the bird, then preheat the oven to 350°.

—Cover with foil and bake for 20 minutes.

—Remove the foil and bake for another 15 - 25 minutes, until golden brown and warmed throughout.

—Let sit for 10 minutes before serving.

SERVING INFO: (Yields 8 servings)

½ cup = 1 V, 1 G, 1 FT

See photo of recipe at [Instagram](#) and [Facebook](#).