

Mushroom Stuffing Even PICKY People Will Eat

By Gracie Hunt, Events Director

Ingredients:

1-tablespoon canola or olive oil for coating cookie sheet
1-pound loaf hearty artisan bread
6 tablespoons extra virgin olive oil
8 ounces cremini mushrooms, sliced
2 ounces shiitake mushrooms, sliced
Salt and freshly ground pepper
2 to 4 stalks celery, chopped fine
1 medium onion, chopped fine
2 cloves garlic, crushed
About 10 sprigs fresh thyme, leaves stripped from the stems
10 to 12 fresh sage leaves, chopped
3 1/2 cups low-sodium chicken or vegetable broth

Directions:

Preheat oven to 350 degrees F. Lightly coat a large cookie sheet with olive oil or butter. Cut bread into 1" cubes and transfer to a large prepared cookie sheet. Bake bread for 20 minutes or until lightly toasted.

Transfer to a large mixing bowl.

Melt 2 tablespoons of the butter in a large skillet over medium-high heat. Add the mushrooms and a few pinches of salt and sauté, stirring occasionally, until golden brown, about 6 to 8 minutes. Add celery, onion, 2 tablespoons olive oil, and thyme. Once the butter has melted, cook, stirring frequently, until the vegetables have softened, about 5 minutes. Add sage and remaining 4 tablespoons butter. Add chicken broth to skillet and stir to combine; season with salt and pepper, to taste.

Transfer toasted bread cubes to a large bowl. Pour the chicken broth mixture over the bread cubes and toss to combine until the bread cubes absorb the liquid. Pour the mixture into the greased baking dish, and sprinkle with parsley. Bake in the center of the oven until heated through and the top is golden brown, about 40 minutes. Remove the stuffing from the oven and allow to cool about 15 minutes before serving.

