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Thanksgiving Stuffing

Introduction

Thanksgiving is a cherished time for family and friends to gather, share stories, and indulge in a feast. One of the standout dishes that often adorns the Thanksgiving table is stuffing. This traditional side dish enhances the flavor of turkey and provides a delicious complement to the meal. This recipe for Thanksgiving stuffing is packed with savory ingredients and herbs, ensuring a delightful experience with every bite.

Detailed Ingredients with measures

- Bread cubes: 10 cups
- Onion: 1 large, diced
- Celery: 3 stalks, diced
- Garlic: 4 cloves, minced
- Fresh sage: 2 tablespoons, chopped
- Fresh thyme: 1 tablespoon, chopped
- Fresh parsley: 1/4 cup, chopped
- Chicken or vegetable broth: 4 cups
- Butter: 1/2 cup (1 stick)
- Salt: 1 teaspoon
- Black pepper: 1/2 teaspoon
- Eggs: 2, beaten

Prep Time

The preparation time for this Thanksgiving stuffing recipe is approximately 20 minutes. This allows for gathering the ingredients, chopping vegetables, and mixing everything together before baking.

Cook Time, Total Time, Yield

The cooking time for this dish is about 45 minutes. Overall, the total time from prep to table is approximately 1 hour and 5 minutes. This recipe yields enough stuffing to serve 8-10 people, making it a perfect side for your holiday gathering.



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Detailed Directions and Instructions

Step 1: Prepare the Bread

Cut the bread into cubes and allow them to dry out for several hours or overnight. Alternatively, you can toast the bread cubes in the oven at 300°F until they are golden and crisp.

Step 2: Cook the Vegetables

In a large skillet, melt butter over medium heat. Add chopped onions, celery, and any other desired vegetables. Sauté until the onions become translucent and the vegetables are tender.

Step 3: Add Seasonings

Stir in garlic, thyme, rosemary, and sage. Cook for another minute until fragrant. Make sure to mix well to coat the vegetables with the herbs.

Step 4: Combine Ingredients

In a large mixing bowl, combine the toasted bread cubes and the cooked vegetable mixture. Carefully toss them together.

Step 5: Incorporate Liquid

Pour in the broth gradually while stirring to ensure the bread absorbs the liquid evenly. Adjust the amount of broth based on the desired moistness of the stuffing.

Step 6: Add Additional Ingredients

Mix in any additional ingredients you desire, such as cooked sausage, nuts, or fruits. Stir until all components are evenly distributed.

Step 7: Transfer to Baking Dish

Transfer the stuffing to a greased baking dish. Spread it out evenly for consistent cooking.

Step 8: Bake the Stuffing

Cover the baking dish with aluminum foil and bake in a preheated oven at 350°F for about 30 minutes. Remove the foil and bake for an additional 15 to 20 minutes, or until the top is golden brown.

Step 9: Serve

Remove the stuffing from the oven and allow it to cool slightly before serving alongside your holiday meal.

Notes

Note 1: Bread Type

You can use any type of bread, such as sourdough, whole wheat, or French, based on your preference.

Note 2: Broth Option

Feel free to use homemade or store-bought broth, and consider low-sodium options if you are watching your salt intake.

Note 3: Make Ahead

This stuffing can be prepared a day in advance. Assemble it without baking, cover and refrigerate, then bake before serving.

Note 4: Vegetarian Version

For a vegetarian stuffing, omit any meat ingredients and use vegetable broth instead of chicken broth.



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Cook techniques

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