



Better Than Boxed Homemade Stuffing Mix

Why I Make My Own Mix

I never liked those boxes of stuffing mix. The crumbs felt so lonely in there. I wanted real bread, with real flavor.

So I started making my own mix. It fills the kitchen with a toasty smell. Doesn't that smell amazing? It matters because you know every single thing that goes in. No mystery bits.

A Little Story About Bread

My grandson once asked why I use "old" bread. I told him it's not old, it's wise. Dry bread soaks up all the good broth and butter like a

sponge.

We toasted a whole loaf together. He kept sneaking warm cubes. I still laugh at that. What's your favorite kitchen memory with someone?

The Heart of the Flavor

The magic is in the butter log. You cook onion and celery until they're soft. Then you mix them with herbs and lots of butter.

You roll it up and freeze it. *Fun fact: this idea came from keeping butter on my cold porch one winter!* When you're ready, you just melt one log with broth. It makes the whole house feel like a holiday.

Why This Simple Way Matters

Having these logs in your freezer is a gift to yourself. On a busy night, you can have homemade stuffing in minutes. It feels like a hug from past you.

It matters because good food doesn't have to be hard. It just needs a little planning. Do you have a "future you" kitchen trick like this?

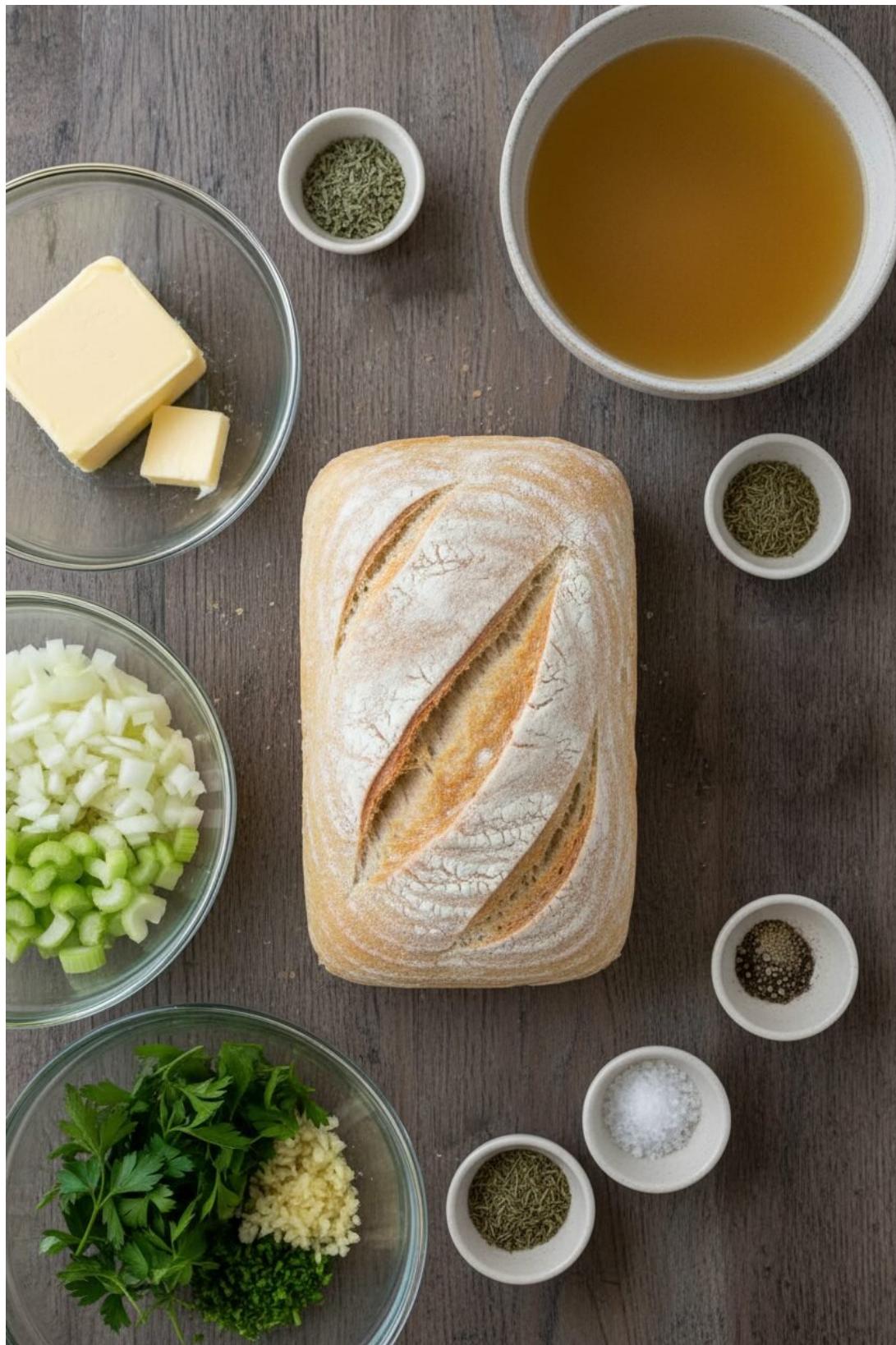
Bringing It All Together

When you're ready to eat, just warm that broth and butter log. Add your frozen bread cubes. Give it a gentle stir and let it sit.

The bread drinks up all that goodness. In fifteen minutes, it's fluffy and perfect. Would you serve this with a roast chicken or a holiday turkey? I can never decide.

Ingredients:

Ingredient	Amount	Notes
Hearty white sandwich bread	1 (24-ounce) loaf	Cut into $\frac{1}{2}$ -inch pieces
Unsalted butter	8 tablespoons (1 stick)	Softened
Onion	1	Chopped fine
Celery ribs	2	Chopped fine
Fresh parsley	$\frac{1}{4}$ cup	Finely chopped
Garlic cloves	2	Minced
Dried sage leaves	1 $\frac{1}{4}$ teaspoons	
Dried thyme leaves	1 $\frac{1}{4}$ teaspoons	
Salt	$\frac{3}{4}$ teaspoon	
Pepper	$\frac{3}{4}$ teaspoon	



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Hello, my dear. Come sit. Let's make some magic for the freezer. This is my homemade stuffing mix. It tastes like a cozy hug. I make it ahead when I have a quiet morning. Then, on a busy day, dinner is halfway done. The smell of toasting bread fills the whole house. Doesn't that smell amazing? It reminds me of my own grandma's kitchen. She always had a bag of bread cubes waiting. I still laugh at that. She called it her "secret treasure." Now it can be yours, too.

See also [Mint Chocolate Holiday Cookie Wonders](#)

Instructions

Step 1: First, we toast the bread. Heat your oven to 350 degrees. Spread your bread pieces on two baking sheets. Toast them until they are golden and dry. This takes about 30 minutes. Stir them and swap the pans halfway. (A hard-learned tip: let them cool completely before bagging, or they'll get soggy!).

Step 2: Now, let's cook the vegetables. Melt a little butter in a pan. Add your chopped onion and celery. Cook them until they are soft. Then stir in all those lovely herbs and garlic. It will smell wonderful! Cook for just 30 more seconds. What herb makes it smell like Thanksgiving? Share below!

Step 3: Time to make our flavor logs. Let that veggie mix cool down. Then mix it with the rest of the soft butter. Divide it in half. Shape each half into a little log. Wrap each log tightly in plastic, then foil. They go

right into the freezer. Your future self will thank you.

Creative Twists

Apple & Sausage: Add cooked sausage and diced apple to the pan with the celery.

Cornbread Swap: Use cornbread instead of white bread for a sweet, crumbly twist.

Mushroom Magic: Sauté some chopped mushrooms with the onion for a deep, earthy flavor.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This stuffing is perfect beside a roast chicken. A simple green salad balances it nicely. For a pretty plate, sprinkle with fresh parsley. To drink, a cold apple cider is so refreshing. For the grown-ups, a glass of Chardonnay pairs beautifully. It's a lovely, crisp match. Which would you choose tonight?



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Keeping Your Stuffing Cozy and Ready

Let's talk about storing your homemade mix. It keeps well in the freezer. Just pop the bread cubes and butter logs in separate bags. They will be happy there for two months.

See also [Creamy Porcini and Mascarpone Christmas Risotto](#)

When you're ready to cook, you don't need to thaw anything. Heat the broth and a frozen butter log together. Then stir in the frozen bread. It's that simple. I once made a triple batch in October. We enjoyed fresh stuffing all through November.

Batch cooking like this saves precious holiday time. It means less stress and more joy with your family. Your future self will thank you. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Stuffing Snags

Is your stuffing too dry? Just add a little more warm broth. Gently stir it in and let it sit. The bread will soak up the extra moisture nicely.

Is it too soggy? You might have added hot broth to warm bread. Always use frozen bread cubes. I remember when I used fresh bread once. It turned into a mushy mess.

Does it lack flavor? Taste your vegetable butter before freezing. Getting the seasoning right here is key. It builds a deep, savory base for the whole dish. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free bread. Just be sure the pieces are sturdy.

Q: How far ahead can I make the mix? A: You can prepare everything two months ahead. The freezer is your friend.

Q: What if I don't have fresh parsley? A: Use one tablespoon of dried parsley instead. It will still be delicious.

Q: Can I make a smaller batch? A: Of course. Just cut all the ingredients in half. Use one baking sheet for the bread.

Q: Any optional add-ins? A: Try dried cranberries or chopped walnuts. Stir them in with the frozen bread. *Fun fact: Adding fruit or nuts is a tradition in many families.* **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe becomes a treasure in your home. It holds many happy memories for me. I love knowing you are creating your own.

Please tell me all about your cooking adventure. I read every comment with a cup of tea. **Have you tried this recipe?** Let me know how it turned out for you.

See also [Cast Iron Lemon Dill Christmas Biscuits](#)

Happy cooking!
—Elowen Thorn.



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Better Than Boxed Homemade Stuffing Mix | 12

[Print Recipe](#)

Better Than Boxed Homemade Stuffing Mix

Author: Elowen Thorn



Better Than Boxed Homemade Stuffing Mix | 14

Cooking Method:[Baking Stovetop](#)



Better Than Boxed Homemade Stuffing Mix | 15

Cuisine:[American](#)



Better Than Boxed Homemade Stuffing Mix | 16

Courses:[Side](#)

Difficulty: **Beginner**



Better Than Boxed Homemade Stuffing Mix | 18

Prep time: **30 minutes**

Cook time: **35 minutes**



Better Than Boxed Homemade Stuffing Mix | 20

Rest time: **20 minutes**



Better Than Boxed Homemade Stuffing Mix | 21

Total time: **1 hour 25 minutes**



Better Than Boxed Homemade Stuffing Mix | 22

Servings: **12 servings**



Better Than Boxed Homemade Stuffing Mix | 23

Calories: **180 kcal**



Best Season:**Summer**

Description

Make your own easy, flavorful stuffing mix ahead of time. This

homemade version is far superior to boxed stuffing, with toasted bread and a savory herb butter you can freeze.

Ingredients

- 1 (24-ounce) loaf hearty white sandwich bread, cut into $\frac{1}{2}$ -inch pieces
- 8 tablespoons (1 stick) unsalted butter, softened
- 1 onion, chopped fine
- 2 celery ribs, chopped fine
- $\frac{1}{4}$ cup finely chopped fresh parsley
- 2 garlic cloves, minced
- $1 \frac{1}{4}$ teaspoons dried sage leaves
- $1 \frac{1}{4}$ teaspoons dried thyme leaves
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon pepper

Instructions

1. TOAST BREAD: Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Divide bread between two rimmed baking sheets and toast until golden brown, about 30 minutes, stirring occasionally and switching and rotating sheets halfway through baking. Cool completely on baking sheets, about 20 minutes. Transfer bread to zipper-lock bag and freeze for up to 2 months.
2. SAUTÉ VEGETABLES: Melt 2 tablespoons butter in large skillet over medium heat. Add onion and celery and cook until softened, about 5 minutes. Stir in parsley, garlic, sage, thyme, salt, and pepper and cook until fragrant, about 30 seconds. Transfer mixture to medium bowl and refrigerate until cool, about 15 minutes.

3. **MAKE BUTTER:** Combine remaining butter with cooled vegetable mixture, divide in half, and shape into two logs. Tightly wrap each log in plastic wrap, then foil. Freeze for up to 2 months.
4. **TO MAKE ONE BATCH OF STUFFING (Makes 6 cups, serving 6 to 8):** Heat 1 1/2 cups low-sodium chicken broth and 1 unwrapped butter log in large saucepan over medium-high heat until butter is melted. Add 6 cups frozen bread cubes and gently stir until liquid is absorbed. Lightly pack down bread, cover, and remove from heat. Let stand 10 minutes. Stir bread, replace lid, and let stand 5 minutes. Serve.

Notes

Nutritional information is an estimate for one serving of the prepared stuffing mix (using one butter log and broth), based on 12 total servings from the full recipe.

Keywords:Stuffing, Dressing, Bread, Thanksgiving, Make Ahead, Freezer