



Easy Stuffing

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Easy Stuffing Recipe

Introduction

Sunday dinner is about to get a whole lot tastier with our Easy Stuffing Recipe! Perfect for holidays or any cozy meal, this stuffing is sure to become a family favorite. It's a simple, straightforward recipe that combines traditional flavors with a dynamic texture. Whether you're preparing a grand holiday feast or just an intimate family gathering, this stuffing will be a standout dish. Let's get cooking!

Ingredients

- 1 loaf of white bread, cubed and toasted
- 1/2 cup unsalted butter
- 1 large onion, chopped
- 1 cup celery, chopped
- 2 cloves garlic, minced

- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp dried sage
- 1 tsp dried thyme
- 1/2 tsp dried rosemary
- 2 cups chicken or vegetable broth
- 2 large eggs, beaten

Directions

1. ****Preheat Oven:**** Preheat your oven to 350°F (175°C).
2. ****Melt Butter:**** In a large skillet, melt the butter over medium heat.
3. ****Sauté Vegetables:**** Add the chopped onion and celery to the skillet, cooking until softened, about 5-7 minutes.
4. ****Add Seasonings:**** Stir in the minced garlic, salt, pepper, dried sage, thyme, and rosemary, cooking for another 2 minutes until the herbs are fragrant.
5. ****Combine with Bread:**** In a large bowl, combine the toasted bread cubes with the sautéed onion mixture.
6. ****Add Broth:**** Pour in the chicken or vegetable broth, stirring gently until the bread is evenly moistened.
7. ****Incorporate Eggs:**** Add the beaten eggs, mixing until fully incorporated.
8. ****Transfer to Baking Dish:**** Transfer the mixture into a greased baking dish.
9. ****Bake:**** Bake for 30-35 minutes, or until the top is golden brown and crispy.
10. ****Serve:**** Serve warm and enjoy your delicious homemade stuffing!

See also [Butternut Squash Mac and Cheese Recipe](#)

Notes

- ****Bread Choice:**** Feel free to use a different type of bread if you

prefer. Whole wheat, multigrain, or even a mix of breads can add diverse flavors and textures to your stuffing.

- **Herbs:** Fresh herbs can be used instead of dried ones for an even more vibrant taste. Use about three times the amount of fresh herbs as the recipe calls for dried.
- **Broth:** If you want a richer flavor, you can use homemade broth or stock.

Suggestions

- **Add-Ins:** Consider adding some extras to your stuffing, like chopped apples, dried cranberries, sautéed mushrooms, or cooked sausage. These additions can enhance both the texture and flavor, making the stuffing even more special.
- **Make-Ahead:** You can prepare this stuffing a day in advance. Simply assemble the stuffing as directed, cover it tightly, and refrigerate. When you're ready to bake, follow the baking instructions, adding a few extra minutes if necessary to ensure it's heated through.

Conclusion

This Easy Stuffing Recipe is a delightful blend of simple ingredients that combine to form a flavorful and satisfying dish. It's the perfect accompaniment to a hearty meal, making it an essential addition to your cooking repertoire. Whether for a holiday gathering or a special Sunday dinner, this stuffing will certainly earn compliments around the dinner table.

FAQ

Q: Can I make this stuffing gluten-free?

A: Yes! Simply substitute the white bread with your favorite gluten-free bread. Make sure all other ingredients, like the broth, are also gluten-free.

Q: Can I freeze the stuffing?

A: Absolutely. Let the stuffing cool completely, then transfer it to a freezer-safe container. It can be frozen for up to 3 months. To reheat, bake in a preheated oven at 350°F (175°C) until thoroughly warmed.

See also Breton Bean Stew

Q: Can I use fresh herbs instead of dried herbs?

A: Yes. If you prefer fresh herbs, use three times the amount of dried herbs called for in the recipe.

Q: How do I prevent my stuffing from becoming too dry or too soggy?

A: Ensure your bread cubes are well-toasted but not overly dry. When adding broth, add it gradually and mix gently to ensure even moisture distribution without oversaturating the bread.

With this comprehensive guide, you're all set to make the perfect stuffing for your next cozy meal or festive occasion. Enjoy the delicious flavors and the joy of sharing a timeless dish with loved ones!