



Simple Holiday Stuffing

The Heart of the Table

Hello, my dear. Come sit. Let's talk about stuffing. It is not just a side dish. It is the heart of the table. It soaks up all the good flavors of the day. I think a holiday plate feels lonely without it.

My grandson once called it "flavor bread." I still laugh at that. He was right. It is simple, humble bread turned into something magical. That is its first magic trick. What is your favorite part of the holiday plate? Is it the stuffing, or something else?

A Little Story About Butter

Our recipe starts with a special step. We brown the butter. Do not skip this. It makes all the difference. You cook it until it smells nutty and

looks like honey.

Doesn't that smell amazing? It fills the whole kitchen. I learned this from my mother. She said good food takes patience. Browning butter is a small act of patience. It turns a simple ingredient into something rich and deep. This matters. It teaches us to care for the small things.

Why We Toast the Bread

We use simple white bread here. But first, we toast it dry in the oven. This is the secret to perfect stuffing. It gives the bread strength. Soft bread would turn to mush.

Toasted bread can hold all that broth and butter. It stays a little bit chewy. *Fun fact: This toasted bread is called "croutons" before they go in the dish!* Have you ever made croutons before? It is very satisfying.

The Simple, Good Vegetables

Next, we cook onions and celery in that beautiful brown butter. They get soft and sweet. The smell is so cozy. Then we add poultry seasoning.

That is just a mix of good herbs like sage and thyme. It smells like the holidays in a jar. Stir it in for just 30 seconds. Your kitchen will smell like a warm hug. This step matters because it builds the flavor layer by layer. Good food is built, not thrown together.

Putting It All Together

Now, mix the vegetables with your toasted bread. Pour in the broth. Then, you must walk away. Let it sit for ten whole minutes. This is the

second magic trick. The bread drinks up the broth.

Then you bake it until the top is golden and crisp. That crispy top is my favorite part. Do you like the soft middle or the crispy top best? I could eat just the crispy bits with a spoon.

A Tip for a Busy Day

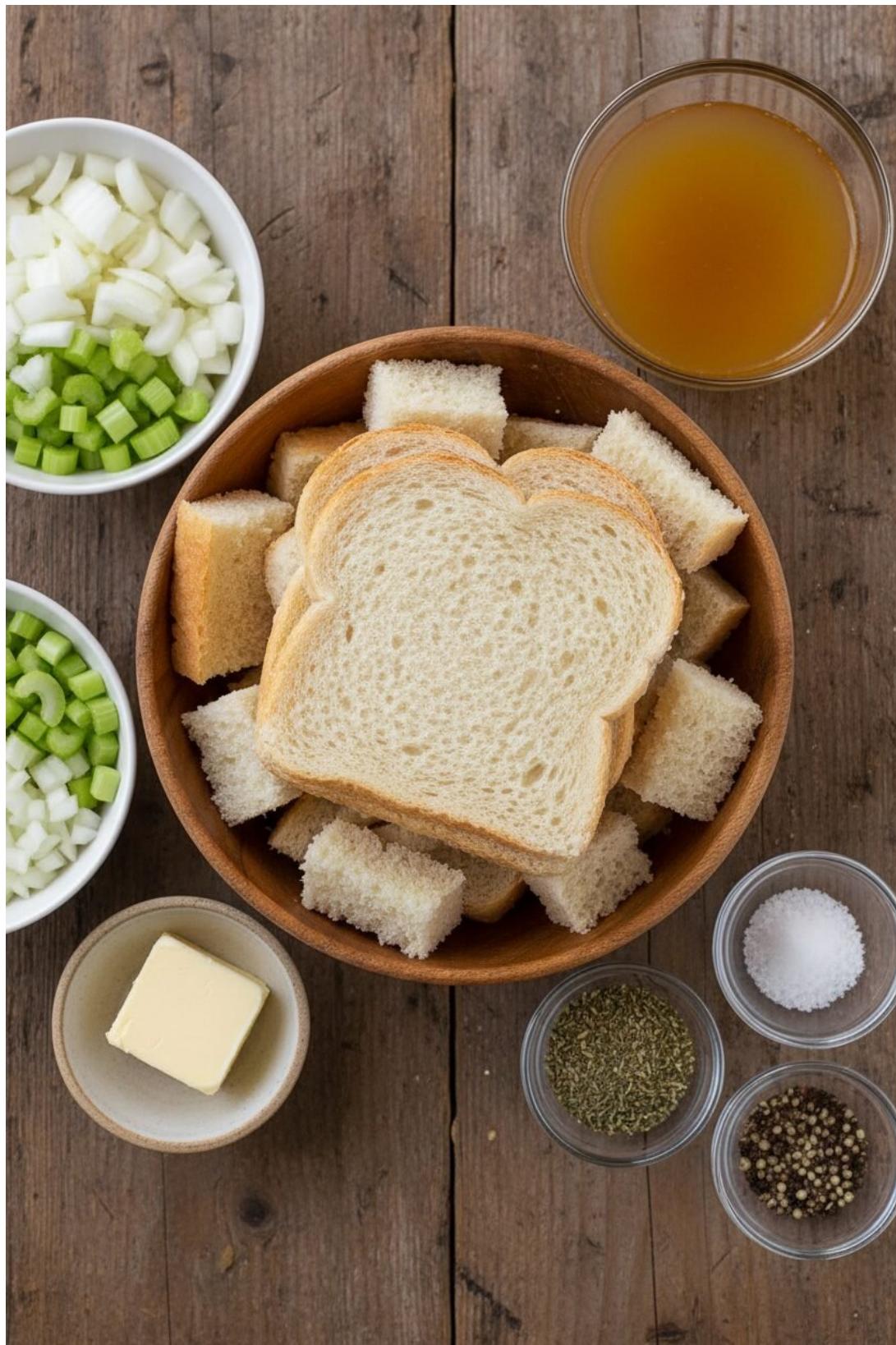
You can make this ahead. I often do. Just assemble it the day before. Keep the butter for drizzling separate. Cover it and put it in the cold box.

The next day, drizzle the butter and bake. It will still be perfect. This little tip saves so much stress. It lets you enjoy your guests. What is your best make-ahead tip for a big meal? I love learning new tricks.

See also Parmesan Thyme Asparagus in Foil

Ingredients:

Ingredient	Amount	Notes
hearty white sandwich bread, cut into $\frac{1}{2}$ -inch pieces	1 $\frac{1}{2}$ pounds (16 cups)	
unsalted butter, cut into pieces	12 tablespoons	
onions, chopped fine	2	
celery ribs, chopped fine	2	
poultry seasoning	1 tablespoon	
salt	1 $\frac{1}{2}$ teaspoons	
pepper	$\frac{3}{4}$ teaspoon	
chicken broth	2 $\frac{1}{2}$ cups	



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Hello, my dear. Come sit. The smell of toasting bread fills my kitchen. It reminds me of my own grandmother. She taught me this recipe on a snowy afternoon. We laughed so much. I still laugh at that.

This stuffing is simple and full of heart. We brown the butter until it smells like nuts. Doesn't that smell amazing? It makes all the difference. It's the secret I learned after one sadly pale batch. Let's make some new memories together, you and I.

Instructions

Step 1: First, we dry the bread. Heat your oven to 300 degrees. Spread the bread pieces on a big sheet pan. Bake for 25 minutes, then give them a good stir. Bake them again until they are light gold. Let them cool completely. (This drying step gives you the best texture, trust me!).

Step 2: Now, for the magic. Melt the butter in your skillet. Keep cooking it until it turns a cozy brown. It will smell wonderfully nutty. Carefully pour 3 tablespoons into a little bowl. Save this for later. What does browned butter smell like to you? Share below!

Step 3: Next, cook the onions and celery in that same skillet. Cook until they are soft and sweet. Stir in the poultry seasoning, salt, and pepper. Oh, that fragrance! It smells like the holidays. Now, scrape it all into the bowl with your toasted bread.

Step 4: Time to bring it together. Pour the broth over everything. Gently fold it all with a big spoon. Let it sit for 10 minutes so the bread

drinks it up. Then, put the mixture into your baking dish. Drizzle your saved brown butter on top. (Don't pack it down—let it stay fluffy!).

Step 5: Finally, bake it at 375 degrees. Bake until the top is golden and crisp. This takes about half an hour. Let it rest for 15 minutes before serving. This wait is the hardest part. The smell will make everyone very hungry.

Creative Twists

Add some sweet crunch with a handful of chopped apples and walnuts.

Make it savory by stirring in cooked sausage or mushrooms.

For a herby fresh kick, add a big handful of chopped fresh parsley. Which one would you try first? Comment below!

See also Creamy Banana Christmas Pie

Serving & Pairing Ideas

This stuffing loves company. Serve it next to roast turkey or chicken. A simple green salad on the side is perfect. For a pretty touch, garnish with fresh thyme. To drink, a crisp apple cider is wonderful. For the grown-ups, a glass of chilled Riesling wine pairs nicely. Which would you choose tonight?



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Keeping Your Stuffing Cozy

Let's talk about keeping your stuffing happy. After it cools, cover it tightly with foil. It will be fine in the fridge for three days. You can also freeze it for a month. Just thaw it in the fridge overnight.

To reheat, add a splash of broth. Cover it with foil and warm it in a 350-degree oven. This keeps it moist. I once reheated stuffing without extra liquid. It was dry as dust! A little broth fixes everything.

Batch cooking saves your holiday energy. Make the toasted bread cubes days ahead. Store them in a bag on the counter. Doing small jobs early makes the big day peaceful. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Is your stuffing too dry? The bread may have soaked up all the broth. Fix it by sprinkling more warm broth over the top. Gently fold it in before baking. This ensures every bite is tender.

Is it too soggy? You might have added too much liquid. Next time, let the bread sit for the full ten minutes. The bread will drink up the broth. I remember when my first stuffing was like soup. Patience is the secret ingredient.

Is the top not browning? Your oven rack might be too low. Move it to the middle position. Also, that browned butter drizzle is key. It gives flavor and a beautiful golden crust. Getting the texture right builds your cooking confidence. A perfect crust makes the whole meal feel special. **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 toast the cubes as directed.

Q: Can I really make it ahead?

A: Absolutely. Follow the "To Make Ahead" steps. It works beautifully.

Q: I don't have poultry seasoning.

A: Use 1 tsp sage, $\frac{1}{2}$ tsp thyme, and $\frac{1}{2}$ tsp marjoram. It will taste lovely.

Q: Can I double this for a crowd?

A: You can. Just use two baking dishes. Do not pack the stuffing down.

Q: Any optional tips?

A: Try adding a handful of dried cranberries. They give a sweet little pop. *Fun fact: The browned butter step is called "beurre noisette." It means "hazelnut butter" in French!* **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe finds its way to your table. Food is about sharing stories and warmth. I would love to hear about your cooking adventure. Did your family enjoy it? Did you add your own special touch?

See also Creamy Holiday Potato Bake

Please tell me all about it in the comments below. Your stories are my favorite thing to read. **Have you tried this recipe?** Thank you for letting me share my kitchen with you today.

Happy cooking!

—Elowen Thorn.



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Simple Holiday Stuffing

Author: Elowen Thorn

Cooking Method:[Baking Stovetop](#)

Cuisine:[American](#)

Courses:[Side](#)

Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time:**1 hour 35 minutes**

Rest time: **15 minutes**

Total time: **2 hours 20 minutes**

Servings: **10 servings**

Calories: **280 kcal**

Best Season: Summer

Description

A classic, savory stuffing with toasted bread, browned butter, and

aromatic vegetables, perfect for your holiday table.

Ingredients

- 1 1/2 pounds hearty white sandwich bread, cut into 1/2-inch pieces (16 cups)
- 12 tablespoons unsalted butter, cut into 12 pieces
- 2 onions, chopped fine
- 2 celery ribs, chopped fine
- 1 tablespoon poultry seasoning
- 1 1/2 teaspoons salt
- 3/4 teaspoon pepper
- 2 1/2 cups chicken broth

Instructions

1. Adjust oven rack to middle position and heat oven to 300 degrees. Arrange bread evenly on rimmed baking sheet. Bake for 25 minutes. Remove sheet from oven and stir bread to redistribute. Return sheet to oven and continue to bake until bread is light golden brown, 25 to 30 minutes longer. Let cool completely, then transfer to large bowl. (Cooled bread can be stored in zipper-lock bag for up to 2 days.) Increase oven temperature to 375 degrees.
2. Melt butter in 12-inch skillet over medium-low heat. Continue to cook, swirling pan occasionally, until butter is dark golden brown and has nutty aroma, 5 to 7 minutes. Transfer 3 tablespoons browned butter to small bowl and set aside.
3. Add onions and celery to skillet, increase heat to medium, and cook until vegetables are soft and beginning to brown, 10 to 13 minutes. Stir in poultry seasoning, salt, and pepper and cook until fragrant, about 30 seconds. Add vegetable mixture to bowl with bread.

4. Add broth to bread mixture and fold to combine. Let sit for 10 minutes. Fold again until broth is fully absorbed. Transfer stuffing to 13 by 9-inch baking dish and distribute evenly but do not pack down. Drizzle reserved butter evenly over top. Bake until golden brown and crisp on top, 30 to 35 minutes. Transfer dish to wire rack and let cool for 15 minutes. Serve.

Notes

TO MAKE AHEAD: Before drizzling butter over stuffing in step 4, cover dish with aluminum foil. Refrigerate stuffing and reserved butter for up to 24 hours. To serve, microwave reserved butter until melted. Remove foil, drizzle butter over stuffing, re-cover dish with foil, and bake for 15 minutes. Uncover and continue to bake until stuffing is heated through and top is golden brown, 30 to 35 minutes longer.

Keywords:Stuffing, Holiday, Thanksgiving, Side Dish, Bread