



## the best sweet & savory stuffing

We don't stuff our turkey for a number of reasons, including that we cook our turkey in an oven bag (so moist, so delicious) and we also aren't fans of cross contamination. That said, we still serve up the finest and tastiest of stuffings, as evidenced by this recipe for a chunky bread, herb and cranberry stuffing. Get stuffed!

SERVES: 8-10



julie albert & lisa gnat

## ingredients

2 egg breads (challahs), crusts removed and cut into 1-inch cubes (approximately 14 cups total)

- 1/4 cup butter
- 1 medium white onion, finely chopped
- 4 large celery stalks, finely chopped
- 1 tbsp chopped fresh sage
- 1 tbsp chopped fresh thyme
- 4 cups chicken broth
- 1 tbsp soy sauce
- 4 large eggs
- 1 1/2 cups half-and-half
- 2 tbsp chopped fresh Italian flat-leaf parsley
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1 cup dried cranberries or dried cherries
- 1/4 cup melted butter, for topping

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## directions

- 1.** Preheat oven to 325°F. Arrange bread cubes in a single layer on 2 baking sheets. Bake 30 minutes or until golden, swapping tray positions and rotating halfway through baking. Set aside to cool.
- 2.** Coat a 13x9-inch baking dish with non-stick cooking spray. Set aside.
- 3.** In a large skillet, melt butter over medium heat. Add onions and celery. Sauté 10 minutes or until golden. Stir in sage, thyme, chicken broth and soy sauce, simmering for 10 minutes or until vegetables are tender. Allow to cool for 5 minutes.
- 4.** In a large bowl, whisk eggs, half-and-half, parsley, salt and pepper. Stir in onion-celery mixture. Add bread cubes and cranberries, gently tossing to coat, ensuring all bread is soft and moist. Transfer to prepared baking dish. Drizzle with melted butter and bake for 45-50 minutes, until top is golden.

*“We’re having something a little different this year for Thanksgiving. Instead of a turkey, we’re having a swan. You get more stuffing.”*

— GEORGE CARLIN

