

cathy gillen thacker

Traditional Pan Stuffing

6 cups dry bread crumbs
¼ cup butter
1 cup finely chopped onion
1 cup finely chopped celery
3-4 cups chicken stock
1 teaspoon salt
½ teaspoon poultry seasoning
½ teaspoon dried sage
½ teaspoon black pepper

Preheat oven to 350 degrees. Lightly butter a 10 inch glass baking dish with deep sides.

Over medium heat, melt butter in a large skillet. Add onion and celery and sauté until clear—about five minutes. Add chicken stock and the salt, poultry seasoning, sage, and black pepper. Cook another five to ten minutes, until aroma of spices fills the kitchen. Then gently fold in the dried bread crumbs. (Mixture should be very moist, like a thick batter, but not soupy. Hence, the variable amount of chicken stock.) Spread mixture in the baking dish, and bake, uncovered, for 30 minutes or until the top of the stuffing is golden brown. Serve with roast chicken or turkey and pan gravy.

Tip: I like to use stale white or white-wheat bread that I let dry out in the fridge for a week or so before I want to use it. (The bread will still dry out over time, but there is no possibility of mold.) I break up the bread into pieces, and put it in blender or food processor, either one will do, to grind it into fine crumbs. I prefer this method to using prepackaged crumbs, but I have used Pepperidge Farm stuffing mix in the recipe with good results. (I still add the spices.) For a fluffier stuffing, add one beaten egg to the mix, just before you put it in the pan.

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