



SIMPLE STUFFING

Full of fresh herbs, this simple stuffing gets the texture just right!

INGREDIENTS

Prep time: 1 hour 15 minutes

Cook Time: 45 minutes

Total Time: 2 hours

Servings: 8-10

3/4 cup (1 1/2 sticks) unsalted butter plus more for the baking dish
1 lb good-quality day-old white bread, cut into 1" cubes
2 cups yellow onion, diced
1 1/2 cups celery, diced
1/3 cup flat-leaf parsley, chopped
2 tablespoons fresh sage, chopped
1 tablespoon fresh rosemary, chopped
1 tablespoon fresh thyme, chopped
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
2 1/2 cups low-sodium chicken or vegetable broth, divided
2 large eggs

DIRECTIONS

1. Preheat oven to 250°F. Butter a 9x13" baking dish and set aside. Spread bread in a single layer on a rimmed baking sheet and bake, stirring occasionally, until dry, about 1 hour. Let cool then transfer to a large bowl.
2. Melt 3/4 cup butter in a large skillet over medium-high heat. Add onions and celery. Stir often until just beginning to brown, about 10-12 minutes. Add onion mixture to bowl with bread, stirring in herbs, salt and pepper. Drizzle in 1 1/4 cups broth and toss gently. Let cool 10 minutes.
3. Raise oven temperature to 350°F. Then whisk remaining broth (1 1/4 cups) and eggs in a small bowl. Add to bread mixture and fold gently until thoroughly combined. Transfer to the prepared 9x13 pan, cover with foil, and insert an instant-read thermometer into the center of the dish. Bake until thermometer registers 160°F, about 35 minutes. Remove foil and bake an additional 10 minutes until top is browned and crisp.