



Traditional Stuffing

Ingredients:

6 cups sour dough bread (about 1 large loaf or 2 small)
4 1/2 cups chicken broth
3 ribs celery, diced
1 medium onion, diced
2 tbsp fresh rosemary, minced
1 tbsp fresh thyme, minced
1 tbsp garlic, minced (1 clove)
2 tbsp butter
2 tbsp oil, divided
1 tbsp salt, divided
1/2 tsp black pepper, divided
2 tsp rosemary
1 tsp thyme

Directions:

Cut bread into bite-sized pieces. Lay bread out on a cutting board or a cookie sheet, and drizzle over 1 tbsp olive oil, 2 tsp salt, 1 tsp black pepper and dried thyme and rosemary. Let sit out over night to dry out. Alternatively, you can bake the bread for 5 minutes in a preheated 350 degree oven and let cool before finishing recipe.

Preheat oven to 350 degrees.

In a small pan over medium-high heat, heat 1 tbsp oil and butter until shimmering. Add onions and celery and cook until onions are translucent - about 5 minutes. Stir in garlic and remove from heat.

In a large bowl mix fresh thyme and rosemary, remaining salt and pepper, cooked onions and celery, and chicken stock until well combined. This is a great opportunity for kids to help with dinner.

Transfer stuffing to a 9x9 baking dish, and cook for 40 minutes. Remove from heat and serve right away.