


TYLER FLORENCE

Test Kitchen Stuffing

Make this basic staple of Thanksgiving for your family this year!

 30-60 mins

ingredients

TEST KITCHEN STUFFING

- 4 cups Sourdough Bread (torn into 1" pieces, without the crusts)
- 2 tablespoons Grapeseed or Vegetable oil
- 1/2 pound Sage Breakfast Sausage (crumbled)
- 1/2 cup Diced Carrots
- 1/2 cup Diced Celery
- 1/2 cup Diced Onion
- 5 Sage Leaves
- 3 Thyme Sprigs
- Kosher Salt
- Freshly Ground Black Pepper
- 2/3 cup Chicken Stock
- 1 Egg

step-by-step directions

- 1 Preheat the oven to 375°F. Toast the Bread on a sheet pan in the oven for about 15 minutes until crisp and golden.
- 2 Heat the Oil over medium-high heat in a large saucepan then add the Sausage and let it brown. After it's nice and golden on one side, stir to get color all over. Add the Carrots, Celery, and Onion, followed by the Sage and Thyme. Turn the heat down to medium and cook, stirring occasionally, to keep the cooking even. Season with Salt and Pepper. When the vegetables are aromatic and tender, add a splash of Water if necessary to loosen the brown bits from the bottom of the pan. Add the Toasted Bread and the Chicken Stock and mix.
- 3 Remove the Thyme Sprigs and pull the Leaves off. Add the Leaves back to the stuffing and then transfer the stuffing to a food processor. Process until fairly smooth, adding the Egg while pureeing (if you're doubling the recipe for extra stuffing, puree only half the stuffing; the rest you can bake as directed below).
- 4 Transfer the stuffing to a piping bag (or a large zip top bag with a corner snipped off).
- 5 If you would like to have the stuffing as a stand-alone dish, skip the pureeing. Transfer the stuffing mixture to a greased baking dish and cook in a 350°F oven until the top is golden brown.